

THE NATIONAL Provisioner

OCTOBER 7, 1961

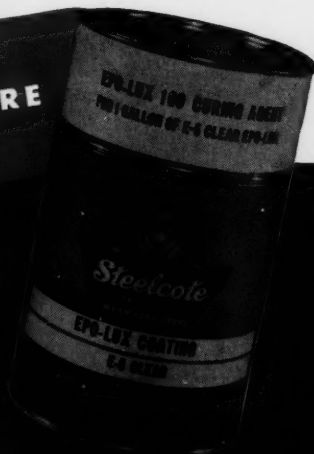
News and Views
Pale and Watery Pork
Greenlee Plant Enlarged
Letter to the Editor
The Meat Trail

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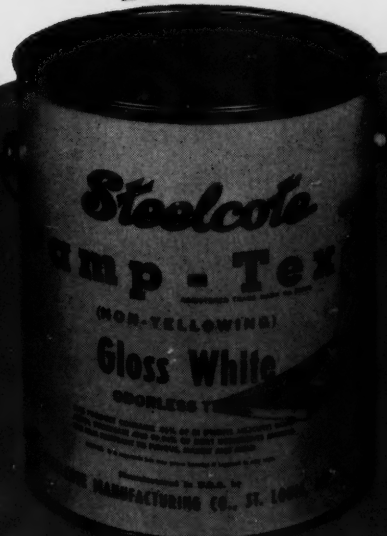
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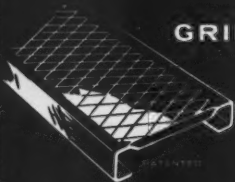
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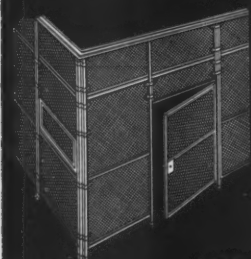
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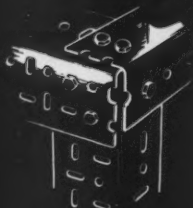
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VOLUME 145 OCTOBER 7, 1961 NUMBER 13

THE NATIONAL Provisioner

15 W. Huron St., Chicago 10, Ill.

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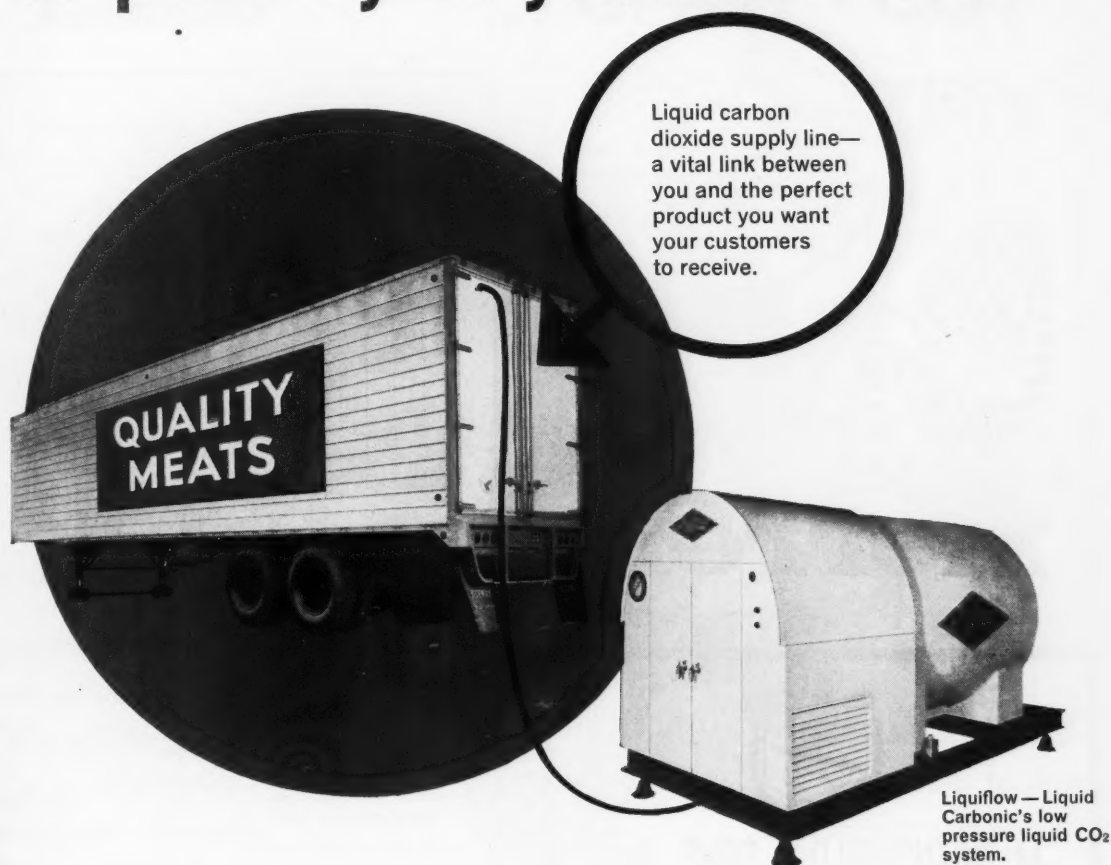
PROVISIONER PUBLICATIONS

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THE NATIONAL PROVISIONER, OCTOBER 7, 1961

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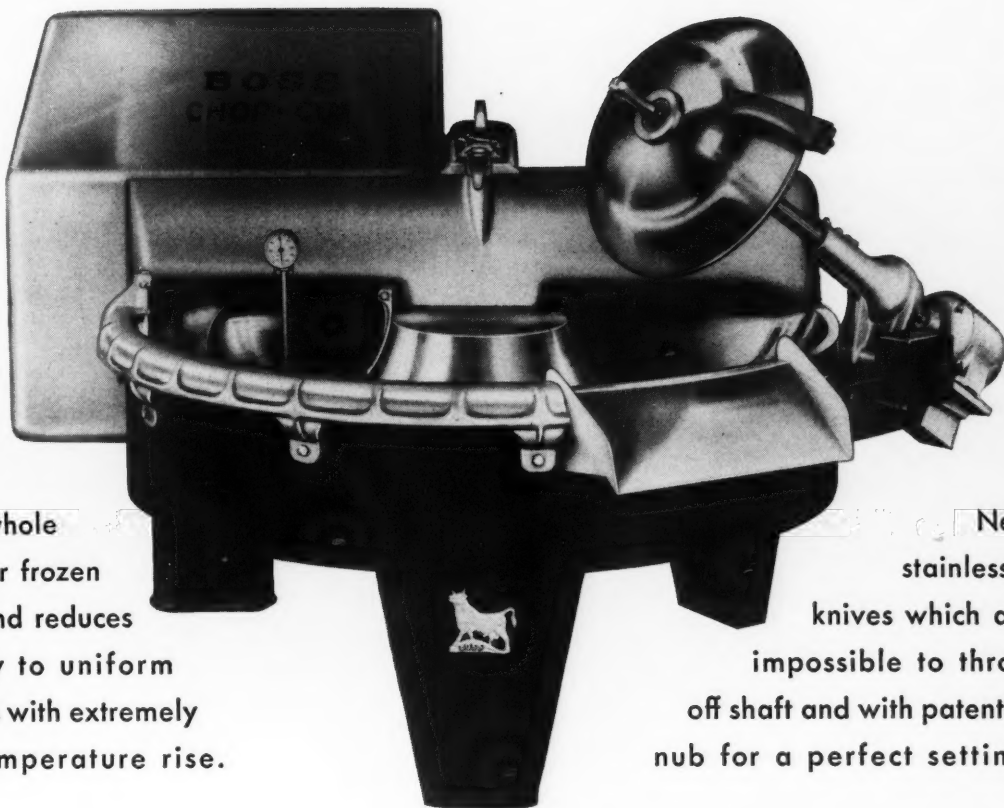
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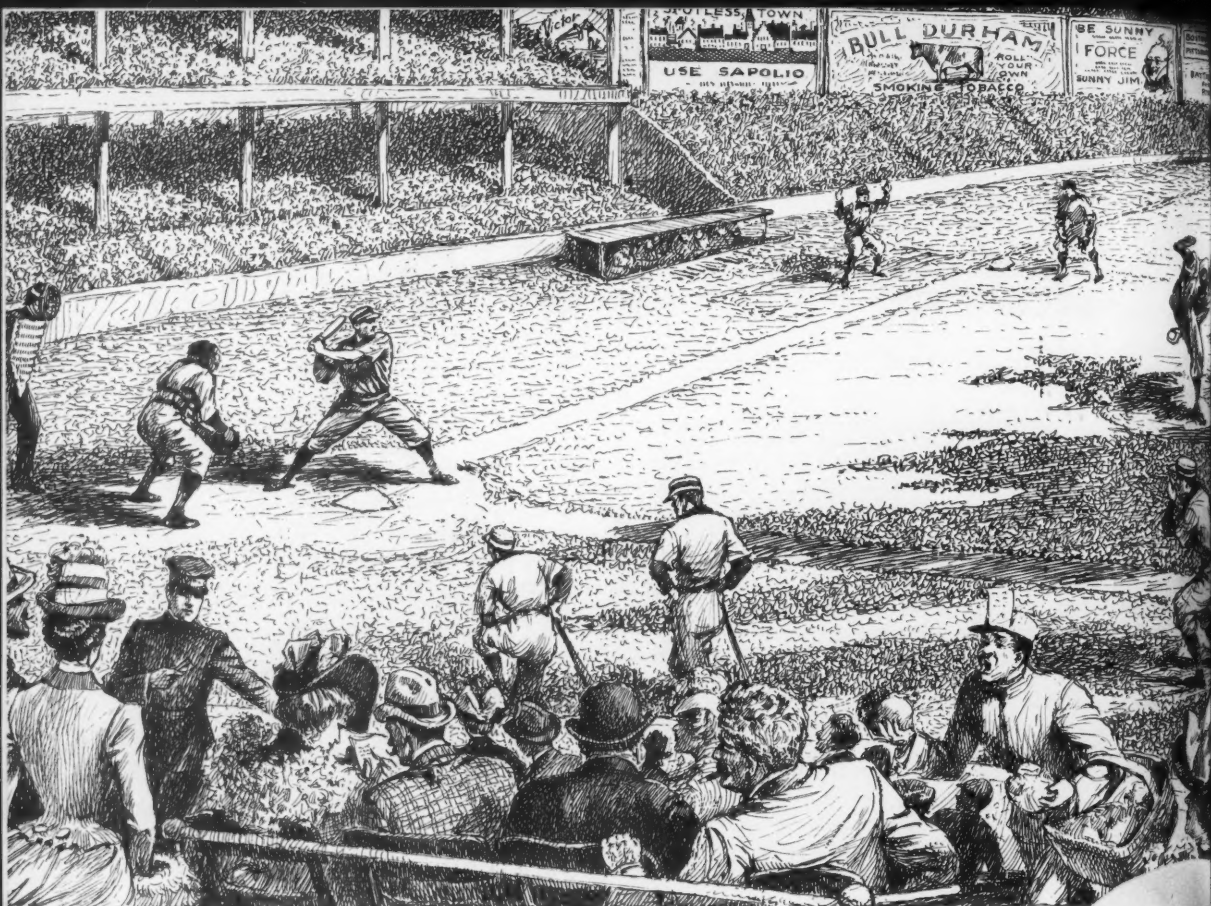
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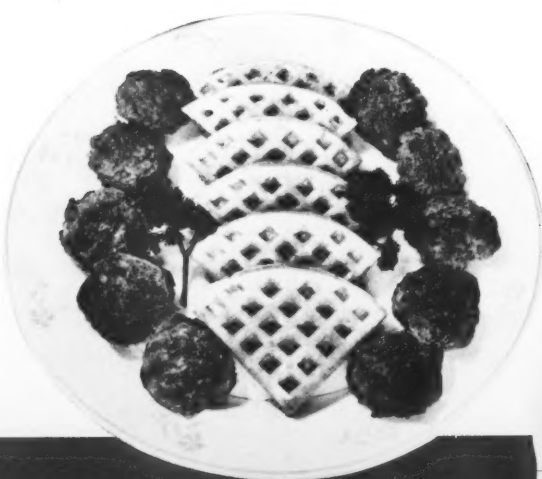
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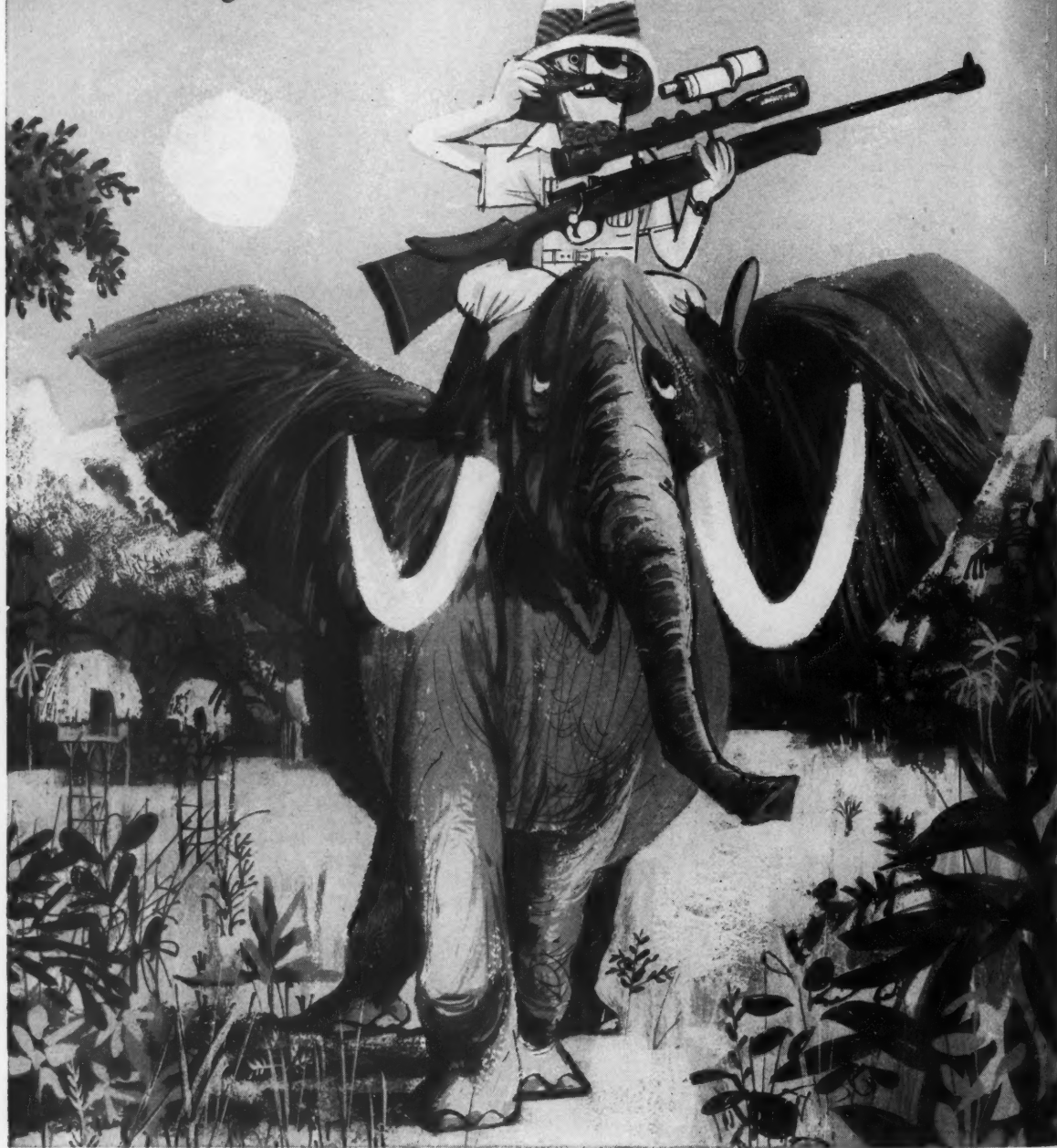
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LETTERS

In the NP's "Significant Sixty" Fred M. Tobin is quoted as asking early in 1930, "When will packers begin to use common sense?" in criticizing the prices paid for hogs during the closing months of 1929 in the face of heavy storage stocks and the possibility of a reduction in consumer buying due to the depression.

Thirty-one years later Mr. Tobin, now chairman of the board of the Tobin Packing Co., still is asking questions—and answering (see below) them with point and some asperity. Meanwhile he has proved by the successful performance of his firm that his answers have merit.

EDITOR THE NATIONAL PROVISIONER

Upon my return from the AMI Convention last Tuesday, I started to look through THE NATIONAL PROVISIONER of September 16, and it was interesting to read the first item of your "News & Views" on page 41, entitled "Time for a Shot." I think it is going to take a lot more than shots to straighten out the meat packing business. The meat packing business is suffering from the lack of good management and sound business practices.

I was disappointed when I listened to the panel on "Economic Appraisal of Industry Earnings" last Friday morning presented by economists from four AMI member companies, with Homer Davison presiding and asking the questions. One of the packer representatives once or twice referred to taking bids. I don't see how anyone in the meat business can do any part of their business accepting or rejecting bids.

We all buy our livestock on competitive markets at pretty much the same price. We all have about the same list of labor rates. Well-operated plants possibly have a lower manufacturing cost than some of those that are not so well operated. So the big job is to try to get your cost with a fair profit out of your sales. When your sales organization knows costs and disregards them and accepts bids, usually at a loss, they are not only losing money for their company but are setting up a bad situation for the whole industry where possibly competitors are faced with accepting the prices they sold at or losing the business.

What we need in this business is general managers and sales managers with intestinal fortitude or, to be frank, plain GUTS, to sell their products at a profit. At the end of every week the industry sold what they had to sell. If they had to pass

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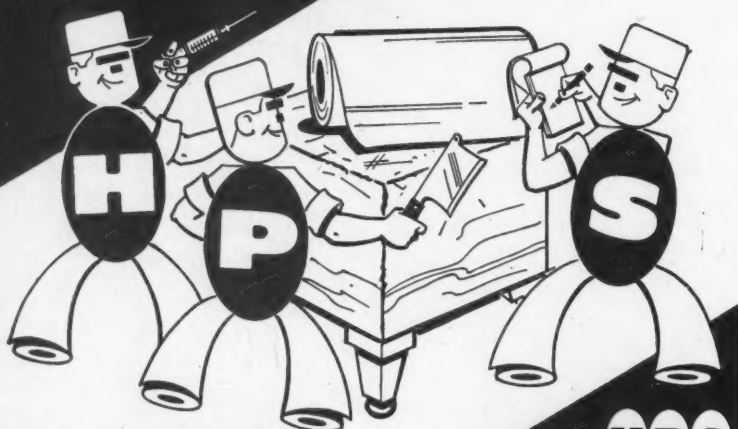
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See page A-6 of
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for details

up some business that was unprofitable, maybe the buyer or buyers would be more inclined to pay their price the following week. When a meat packer gets in the habit of taking sales showing losses, he is helping to dig his own grave. This holds true in any business.

When you look at some of these meat packers' annual statements when the industry is having a poor year, the excuses that the presidents have to make are either that there was a shortage of livestock and costs were too high, causing small profits, or, like this year, there has been a good supply of livestock at reasonable prices, relatively good consumer purchasing power, and yet the industry generally is having a bad year. Last year most everybody had a good year and was happy, and this year is considered a bad year with many. WHY? I don't think the industry will ever learn the reason.

If everyone took their costs and added a fair margin of profit, making that their sales price, and then sold at that price to all of their customers instead of taking bids and shading prices several cents a pound in some cases, they would have a good business and a good profit. Every Thursday at 2 p.m. in our plants, the sales managers and assistant sales managers meet with the manager and cost accountant with a list of all of our products with the present costs, and we base our selling prices on those costs and print a price list which all of our salesmen have either on the following Saturday or Sunday. Those are the prices they must sell at or lose the business. We shade 1¢ a pound on large orders on some items, and that is all. We do not take bids.

When buyers know they are buying at the same price that others are buying for, they are satisfied that they are being treated the same as the others, but when they know that the packer will take bids or that they can knock him down 2 or 3¢ a pound under his asking price, they are going to continue to knock him down and make bids because they feel they have to do it to buy as cheaply as their competitors. So it is not a shot that the industry needs. It is just plain GUTS.

F. M. TOBIN
Tobin Packing Co., Inc.

BRITISH FARMERS VISIT

A group of 130 British farmers and farm equipment dealers visited the Madison, Wis., plant of Oscar Mayer & Co., Chicago, on September 25 as part of an extensive tour.

October 7, 1961

VOLUME 145, NO. 15

'George' and I Need LCI

Dear George:

Since I realize you are a great doer—all my life I have heard people say: "Let George do it"—I thought I would write and let you know that I, too, am going to do it. I assume, of course, that you already have made an appropriate contribution to support the work being carried on by Livestock Conservation, Inc. My own check is on the way to R. H. Dastrup, executive director, 405 Exchange building, Chicago 9, Illinois.

I calculate that we really need to interest (George + George)¹⁰ among our meat packer friends to give LCI the kind of backing it merits on the basis of past performance and future needs and plans. It would be a shame to see this fine organization, which has saved the livestock and meat industry millions of dollars (and is a potential saviour of other millions) disappear because we passed the buck to each other instead of passing a few bucks to LCI.

You and I know, George, that the cost of our livestock represents about 75 per cent of our total expense. I sometimes think we watch the other 24 or 25 per cent like eagles, but forget that we can leak lots of dollars when we buy damaged or inferior livestock. We really put ourselves behind the eight-ball right at the start when the animals we buy are bruised or grubby or condemnations run too high.

If you have been reading the PROVISIONER you have seen articles on some of the effective work LCI has been doing on bruise reduction, transport livestock losses, grub eradication, hog cholera and brucellosis. The benefits are diffused among livestock raisers, transportation and marketing agencies and meat packers, but they are real and will continue—especially if LCI gets adequate support.

You and I, George, can see farther than the ends of our noses and we're willing to put our money where our mouths are.

I hope that a lot of other Georges connected with meat packing and livestock production and handling will do the same.

Sincerely yours,
A. PACKER

News and Views

The Emphasis will be on profits at the Central division meeting of the National Independent Meat Packers Association, October 12-13, in the Sheraton-Cleveland Hotel, Cleveland. Al Seares, president of Associates In Management Services, New York City, will tell "How Management Can Increase Sales—Profits and Growth," and S. D. Astor, president, Management Safeguards, Inc., New York City, will speak on "Profits Through Operational Auditing." Dr. I. Epstein, director of research and quality control, The Sucher Packing Co., Dayton, O., will discuss the importance of meat plant quality control. Other highlights will be: a one-act skit, entitled "The Utter End Meat Packing Co. Calls on Its Banker," staged by directors of the NIMPA Accounting Conference; a clinic "for sausage makers only," and "consultation hours" devoted to the Packers and Stockyards Division, the Meat Inspection Division and federal grading with respective government representatives from these divisions serving as moderators. A special meeting dealing with labor relations, and open only to meat packers, will be held at 9 a.m. on October 12.

NIMPA president John O. Vaughn, Oklahoma Packing Co., Oklahoma City, will present a report from the nation, and John A. Killick, NIMPA executive secretary, is slated to give a report from Washington. Central division vice president Alan Braun, Braun Bros. Packing Co., Troy, O., also is scheduled to speak.

Freedom of Choice for consumers to select hams of low, medium or high moisture content was urged upon Secretary of Agriculture Orville L. Freeman this week by the American Farm Bureau Federation. Charles B. Shuman, president of the farm association, reviewed a 1960 AFBF recommendation that processors be allowed to prepare cured meats in line with the demands of their markets. Shuman said: "The new and improved method now being used to cure pork, although adding weight and bulk, improves the desirability of the product according to an overwhelming majority of consumers. Competition has resulted in substantially lower prices for high moisture ham than for the low moisture product. . . . We do not believe that it would be any more difficult to enforce a labeling requirement on such products as smoked hams than on many other food products prepared under federal inspection. . . . Labeling would let consumers buy the type of product they desire at competitive prices. Farmers would benefit as the consumption of ham would increase when consumers are able to satisfy their varying desires."

The American Meat Institute last week filed a protest with the USDA Meat Inspection Division in opposition to the proposed regulation which would prohibit added moisture in smoked hams. In opposing reinstatement of the old regulation the AMI said that such action would be contrary to the weight of the evidence presented to the USDA task force and at the eight-city public hearings. "The Secretary of Agriculture is too willing to concede defeat," the Institute commented with respect to his rejection of labeling as a means by which consumers could be informed on the types of ham offered them.

Hog Slaughter is expected to increase seasonally this month, but is not expected to exceed 1960 by any significant margin until November, the U.S. Department of Agriculture said this week. Late July and August rains have eased severe drought conditions over much of the West. Emergency assistance to the livestock industry in drought-stricken counties will also aid in preventing any serious market glut of livestock this fall due to forced liquidation, the USDA predicted.

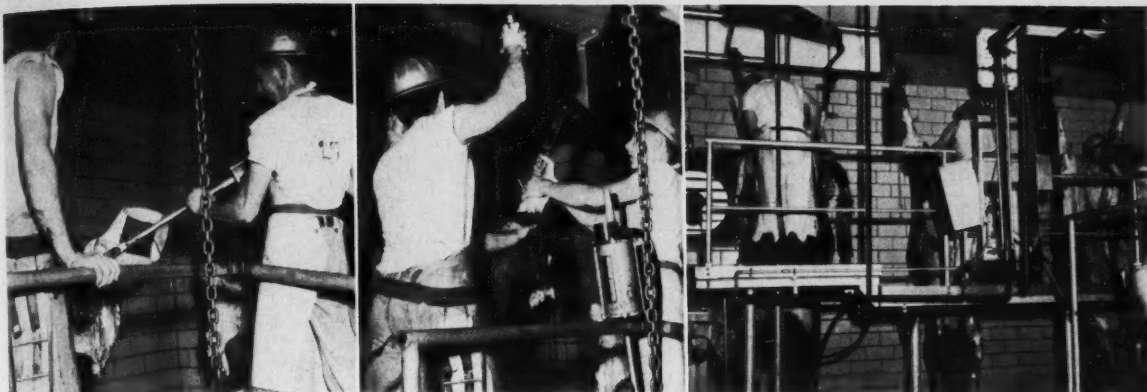
LEGEND: 4) Remove front feet. 5) Skin legs, punch gams, mark aitch. 6) Transfer to spreader and remove udder or pizzle. 7) Open aitch, drop bung and clip hind legs. 8) Turn round and flank. 9) Rump and pull tail. 10) Saw brisket, tie weasand and ream over. 11) Open and turn shanks and clear necks. 12) Finish necks and rosette. 13) Siding. 14) Siding and low backing and drop hide. 15) Eviscerate. 16) Saw and transfer. 17) Stop button for inspector. 18) Head and tongue inspection.

The diagram is a detailed floor plan of a meat processing facility, likely a slaughterhouse. It shows the layout of various rooms and equipment, with numbered locations (1-19) corresponding to the legend. Key areas include:

- Entrance/Loading Area:** Includes 'CRIPPLES ENTRANCE', 'DRY LANDING AREA', 'LANDING', 'STICKING', and 'KNOCKING WALK'.
- Processing Area:** Features 'HANDSOME HOPPER & DRAIN', 'PAUNCH TABLE', 'TABLE DRIVE', 'SLIDE', 'TAKE OFF CONCRETE PLATFORM', and 'INTERMITTENT MOVING TOP VISCERA INSPECTION TABLE'.
- Inspection Area:** Includes 'INSPECTION PLATFORM', 'RAY SHIELD', 'HIGH WASH PLATFORM', 'LOW WASH PLATFORM', and 'SPRINKLING PLATFORM'.
- Storage/Processing Area:** Features 'TRIPE SCALDER & SCRAPER', 'TRIPE UMBELLAS', 'HEAD WASH UP TABLE', 'HEAD INSPECTION TRUCK', 'HEAD FLOBBING CABINET', and 'HYDRAULIC PLATFORM'.
- Other Areas:** Includes 'COOLER', 'SEEP DRAINING ROOM', 'INTERMITTENT OPERATED MEAT DRESSING CONVEYOR', and 'N.I.D. OFFICE'.

The plan also shows 'TRUCKWAY' and 'to Hauler' directions.

THE NATIONAL PROVISIONER, OCTOBER 7, 1950



LEFT: Air-powered clippers are used to sever hind feet. CENTER: Single chain transfer device moves the carcass vertically to align it with the spreader for easy shifting

of weight. RIGHT: General view of the high work platform shows the slight difference in elevation for the backer's station. All walls are tiled to window height.

IN A two-way expansion program, the Greenlee Packing Co. of Sioux Falls has enlarged and modernized its beef dressing and inedible rendering operations in terms of a master plan drawn for the company in 1956 by architects Smith, Brubaker & Egan when the core of the modern plant was constructed. The dressing floor has been extended 10 per cent to house a rail dressing system, while a new two-story rendering department has been tied into the main structure.

The plant is located on a sloping site so that the rendering department's two floors are both on the ground level.

In installing the new rendering facility, which was equipped by the Allbright-Nell Co., Greenlee management decided to mechanize operations to the maximum degree.

Mechanical handling starts in the beef dressing department and ends at the meat and bone meal bagging station. Inedible soft fat is conveyed from the viscera separation station and viscera inspection conveyor to the hasher on the second floor level. The washer into which the material is finally fed has outside and inside sprays with the outside spray keeping the drum perforations open. The hashed and washed product is discharged into a blow tank which holds a cooker load of approximately 10,000 lbs.

The bony material is conveyed to a Rietz prebreaker which discharges it in reduced form into the blow tank. Since the material is arriving continually from the dressing floor, the hard and soft products are blended. Such rapid handling assures top quality products, com-

ments Paul King, rendering superintendent. Washer treatment, besides cleaning the product, also reduces its temperature, as does mixing in the blow tank.

Washer water drops into a skimming tank set under the washer. The tank has primary and secondary settling sections and a small blow tank alongside the primary baffle is used to move skimmings into the main blow tank.

RENDERING: The inedible charge is then moved from the blow tank through a 3-in. line to one of the three Anco melters. Each of these is equipped with a drag percolator discharging into a screw conveyor which feeds an Anderson screw press. King cites several advantages for the drag percolators: the drained protein material is moved into the Expeller conveyor automatically

LEFT: Air-powered knives are used for hide removal. CENTER: Clearing high bench, carcass is positioned by

brisket opener who works on elevator platform. RIGHT: After splitting carcass, the butcher scribes the sides.





LEFT: MID inspector is stationed on one side of viscera conveyor and separator on other. Finished sides also



pass the inspector at this station. RIGHT: Carcass is pushed through slideaway door which solved a problem.

without much supervisory attention and the meat scrap mass is broken up constantly to free remaining fat.

The screw press feeds a conveyor which fills a 40-ton cooling and storage bin. The bin (sloped to prevent caking) empties into a grinder, 1-ton blender and filler for multi-wall bags.

Tallow is pumped to a primary settling tank and then to the 150-ton outside storage vessels.

The firm processes about 10 inedible cooker loads per day with a crew of 2½ men; one man supervises the rendering operation, one performs the bagging task and one-half man works on the dressing floor supervising material infeed.

All the melter vapor lines, including that from the blood dryer which is located in the former rendering department directly underneath the dressing floor, feed through condensers into a hot well situated in a corner of the new department.

For its beef dressing operations the firm selected the Anco on-the-rail intermittent powered system. In this system the powered conveyor carries the carcasses to the various stations at a fixed time interval; the conveyor moves the carcasses but they are stationary during the butchering operations. Management feels that this system assures the best workmanship, comments Joseph Linden, general manager. The time interval can be modified for slower dressing rates.

Control of work made it possible to make the best use of available space. The rail dressing system, with which a rate of about 50 head per hour can be attained, is housed

in a space of 67 ft. x 51 ft. Ample area is left for the head and viscera workup facilities. Dry landing and stunning take up a 14½-x18-ft. area.

STUNNING: Cattle are driven into a narrow knocking box, which has a platform extending around its front. After driving the animals into the box facing a flood light, the stunner flips on the light and while the animals are momentarily quiet stuns them with a rifle shot using the Remington frangible bullet. Management is pleased with this missile which has eliminated any danger of ricochet and yet strikes a blow sufficiently powerful to stun the animal, comments Linden.

The shackle is returned to the dry landing area via a counterweight

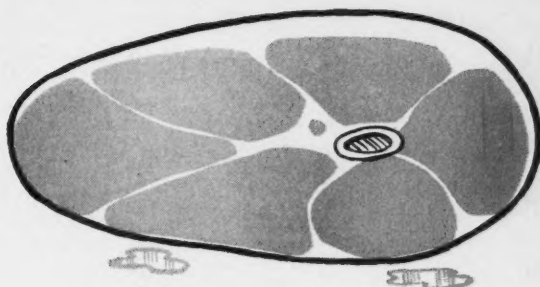
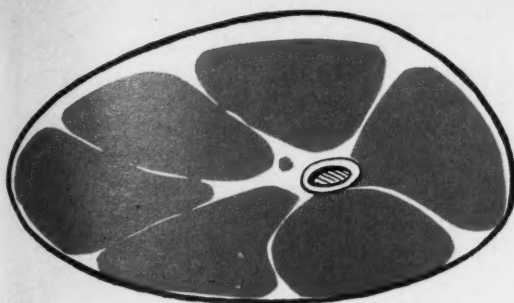
elevator that deposits it on a short rail mounted to the wall. The Anco device moves the shackle in the vertical plane with no danger of jumping off and damaging the shackle. A stop feeds the shackles one at a time to the elevator section.

After being landed on the bleeding rail by a high-speed hoist, the animal is stuck, bled and deheaded. The head is removed at a point where the animal is near the de-horning and flushing station. The washed heads are placed on a truck which has one bank of hooks for the heads and another for holding the tongues. With this truck, said to be the first in the industry, the MID inspector can examine both

[Continued on page 22]



AERIAL view shows extension in the main holding cooler with its two rail loading spots, the CO₂ storage tank and new rendering building at right.



Facts on Pale, Soft, Weepy Pork Summed Up and Preventive Measures Suggested

By A. M. PEARSON, Meats Laboratory
Michigan State University

ALTHOUGH reference was made to the occurrence of soft, pale and watery pork in Germany more than 50 years ago (17), increased attention has been given to this subject in scientific literature during the last decade. Since 1954, frequent mention of the condition is found, indicating that the incidence of pale, watery pork has increased greatly in recent years.

Both French and Danish researchers have reported on the occurrence of the condition and have coined terms to describe it. In Denmark the pale, exudative (watery) tissues appear to occur not infrequently in the Landrace breed and have been called "muskeldegeneration disease" (15). Similarly, Henry and co-workers from France (10, 11) have descriptively called it by the name of "la myopathie exsudative depigmentation du porc" or the "depigmented (pale), watery muscle disease of pork."

Presumably, there are various degrees of severity ranging from only slightly pale to the extremely pale and watery tissues, which have been described so well by the French and Danish investigators. Unquestionably, there has been a marked increase in the occurrence of the condition in the United States. Research workers at the University of Wisconsin (2, 3, 4) and Ohio State University (13) have published a number of papers describing the condition and some of the factors contributing to its prevalence.

Although the consumer has long objected to soft, watery meat, the objections have been expressed more effectively since the advent of the self-service meat market. The major discrimination against watery, soft and pale pork probably is from the standpoint of the meat's appearance.

When this type of meat is packaged at the retail level, there is excessive weeping with the package becoming unattractive and difficult to sell. Furthermore, excessive shrinkage occurs during the cooking process. Not only is the problem important in fresh pork cuts, but it is carried through to the cured product. The cured meat lacks the characteristic pink cured color and a two-toned effect is very common.

The excessive weeping noted in the fresh cuts may be even more aggravated on cutting pumped, short-cured hams. Furthermore, the inability of the meat to hold moisture results in a high shrink during the processes of curing and smoking.

INCIDENCE: Even as the degree of paleness and wateriness differs from hog to hog or from muscle to muscle, there is great variation among groups of hogs. Dr. E. J. Briskey (6), who, along with co-workers at the University of Wisconsin, is a member of the leading group of researchers in the U.S. working on this condition, has estimated that the incidence of this problem in the U.S. pig population ranges from as low as 10 per cent to as high as 60 per cent.

This group believes that extremely watery, inferior products come from 5 to 30 per cent of all pork carcasses. Even if the lower estimates are accurate, the seriousness of the problem to the meat packing industry is obvious.

Although the cause of soft, watery pork has not been completely elucidated, both Dr. Briskey (6) and Dr. G. H. Wellington (16) of Cornell University believe that the extent and seriousness of the problem have increased in recent years.

Dr. Wellington (16) explains the condition on the basis of the immaturity of the muscles. He believes it to be a direct effect of selecting and feeding for rapid growth; as such, it is probably associated with the meat-type hog. Dr. Wellington points out that physiologically the condition may be explained in this way: Rapid growth of lean tissues does not allow deposition of fat within the muscles; therefore, the animal's flesh is soft, pale and watery.

Similarly, Briskey and co-workers (6) have shown there is a relationship between backfat thickness, leanness and the incidence and severity of pale-watery pork. However, the degree of association is low with a correlation of only about 0.3.

This means that the fatter hogs have a somewhat lower incidence of the pale-watery pork, but at the same time the amount of improvement that could be achieved by selecting fatter hogs would be so small as to be of little significance. Thus, the condition does not appear to be due primarily to amount of lean tissues *per se*, but seems to be due to some other factor(s).

FREQUENCY IN BREEDS: Observations of the hogs slaughtered at Michigan State University's meats laboratory would indicate that the pale-watery pork problem is more frequent and severe in some breeds than others. Although data on the incidence and severity of the condition are not recorded, observations suggest it is



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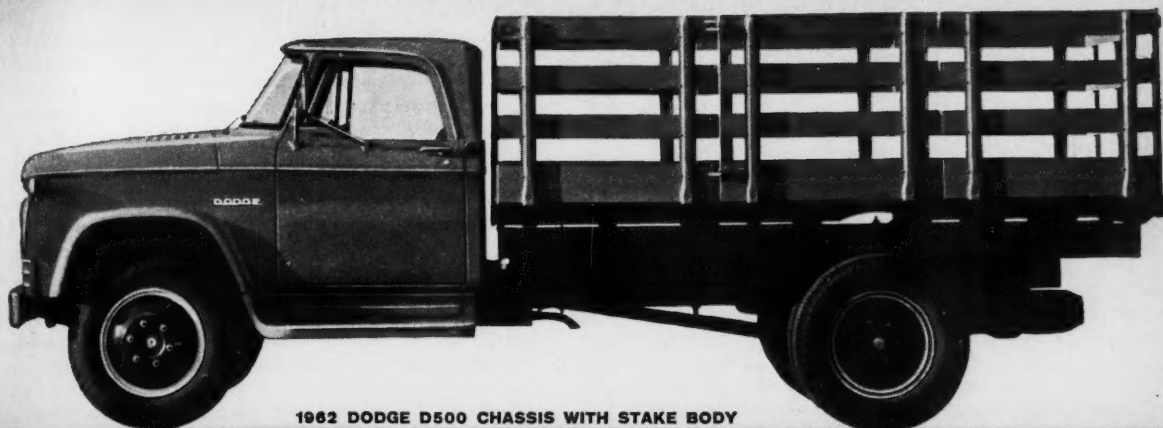
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more frequent in the Poland China and Hampshire breeds than with Chester Whites, Durocs or Yorkshires.

Ohio workers (13) reported a higher incidence with Poland Chinas, Hampshires and Landraces, while Wisconsin work (4, 6) indicates that Chester Whites are less likely to be pale and watery than Poland Chinas and Hampshires.

Reports from Denmark (17) indicate the condition to be quite common in the Landrace breed. The frequency of the condition is much more common in England in the Landrace than in the Large White (Yorkshire) breed, according to Lawrie (14).

The greater prevalence of soft, watery pork in certain breeds suggests a genetic basis for the condition. However, it should be pointed out that certain traits, such as litter size, are breed associated, but do not have a high enough heritability to make selection practical. If the condition is genetically controlled within a breed, it should be possible to reduce the incidence greatly through selection.

Although swine breeding specialists in our experiment stations and universities are aware of the pale-watery pork problem, to the best of the author's knowledge no attempts have been made to ascertain the heritability or to select for strains of animals with a lower incidence of the condition. If the condition is inherited, the swine breed associations and swine evaluation stations then could be encouraged to include the color and firmness of lean in their certification programs.

While measurement of color and assessment of tissue firmness have been useful techniques for studying pale-watery pork, more basic studies indicate that the condition is associated with a rapid drop in pH (increase in acidity) in the period immediately following death. To understand the difference between pale-watery and normal tissues, a brief discussion of the chemistry involved seems in order (1).

CARBOHYDRATE METABOLISM: In the living animal the body stores a readily available source of energy in the form of glycogen (sometimes called muscle starch) and the high-energy compounds ATP (adenosinetriphosphate) and creatine phosphate. The latter two compounds provide a ready supply of energy for muscle contraction or work, whereas glycogen is broken down into glucose and becomes a ready source of energy for replenishment of the high-energy compounds.

This is true as long as adequate oxygen is supplied to the tissues by the blood stream. However, in times of inadequate oxygen supplies the glycogen forms glucose, which, in turn, is transformed into lactic acid. As soon as adequate oxygen is supplied, the lactic acid is readily transformed back into glucose. The glucose then can be oxidized to yield energy as heat or can be resynthesized into glycogen. On death, oxygen is no longer available in the tissues, so glycogen is broken down to form glucose and then lactic acid with a resultant lowering of pH.

The glycogen content of muscle (1) is normally about 1.0 per cent, which yields a lactic acid content of about 1.1 per cent or a pH of about 5.6 in full rigor (the stiffening of the muscles in death). As the acidity of the muscle nears the isoelectric point (pH at which a protein precipitates from a solution) of the muscle protein myosin, physical properties of the muscle are altered. The isoelectric point for myosin is pH 5.3 to 5.5. There is a change in color (lighter); the juice is easier to express, and salts will penetrate the tissues more readily as the structure is more open or loose. Unquestionably, a lower than normal pH may be one of the contributing causes of pale-watery pork.

The work of Briskey and Wismer-Pedersen (4, 5) indicates, however, that pale-watery pork is not strictly

due to the effect of pH alone, but appears to be influenced greatly by the rate of change in pH after death. They made continuous readings of both pH and temperature changes while observing the appearance and structure of pork muscle.

On the basis of their observations, they classed the carcasses into four distinct post-mortem patterns of pH changes as follows: 1) a slow gradual decrease to an ultimate pH of 5.7 to 6.3; 2) a gradual decrease in pH to about 5.7 at eight hours after slaughter with an ultimate pH of 5.3 to 5.7; 3) a relatively rapid pH decrease to about 5.5 at three hours after slaughter with a final pH of 5.3 to 5.6, and 4) a rapid decrease in pH to about 5.1 at one-and-one-half hours after slaughter and a subsequent elevation to between 5.3 and 5.6.

The first three types of pH changes give acceptable tissue from the standpoint of structure, color and water retention, while the fourth type (the extremely rapid drop in pH) gives pale, soft, watery tissues. It is obvious that the final pH seems less responsible for the pale-watery condition than the rate of pH change. This suggests that the rate of glycolysis (glycogen breakdown) may be a controlling factor in muscle structure.

RAPID CHILLING: Work with poultry (18) indicates that rapid chilling slows down glycolysis and, thus, the rate of pH change. Briskey and Wismer-Pedersen (21) also have reported that the breakdown of glycogen is faster when the muscle temperature remains in a range of 97° to 104°F. (36°-40° C.). Thus, it may be possible to reduce the incidence of pale-watery pork by rapid chilling. Not only should the cooler temperature be near freezing, but good air circulation should be maintained.

Slow movement of carcasses into the chill room and overcrowding with slower chilling may be contributing causes to a greater incidence of pale-watery pork. Although information is not available on the effect of using chill room temperatures below freezing for rapid cooling, it may be possible to accelerate the cooling rate by this method.

The rapid breakdown of glycogen following death, coupled with the high temperature of the meat, appears to bring about denaturation (loss of solubility) of the protein (4, 21, 22). Denaturation, in turn, seems to be the direct cause of the failure of tissues to maintain their water-holding capacity. At the same time, there appears to be a solubilization and relocation of myoglobin (the red pigment of muscle), which brings about a dilution (paleness) in muscle color.

The effect of denaturation can best be shown by referring to the fact that the ultimate pH of all the muscle classes of Briskey and Pedersen (4, 5, 21, 22) is essentially the same, yet the degree of softness and paleness is much greater in the fourth class of muscles, where a lower initial pH was achieved. Apparently, the drop in pH resulted in an irreversible denaturation of the muscle proteins, which is responsible for the poor color and exudative nature of the tissues.

Feeding ordinary sugar to hogs for a pre-slaughter period results in a greater deposition of muscle glycogen. Briskey (3) demonstrated that muscles from sugar-fed pigs decreased in pH at a faster rate and also reached a lower ultimate level with a greater incidence of pale-watery tissues.

Obviously, all pigs fed sugar or other pigs with high glycogen levels do not necessarily reflect a rapid breakdown of glycogen and the resultant inferior muscle structure. Changing the pigs from a warm to a cold environment will result in a reduction of glycogen as energy requirements are greatly increased (19). Thus, such a change will reduce the incidence of pale-watery pork; conversely, changing from a cold to a

warm environment may be expected to increase the incidence of the problem.

Another means of reducing the amount of pale and watery pork is by exhaustive exercise. Briskey and co-workers (2, 4) have shown that walking the hog on a treadmill prior to slaughter will result in depletion of muscle glycogen and, therefore, darker and firmer meat.

Callow (7) from England reported that the distance a pig was transported prior to slaughter influenced the pH of the tissues. The muscle from pigs transported for 25 miles had an average pH of 5.60 compared to 5.87 for those hauled for 70 miles. This is to be expected since more of the glycogen reserves would be used up as the distance traveled becomes greater.

In another study Callow (8) rested the pigs after hauling them to the packinghouse, but walked some of them 1/4 mile to the slaughter floor, while another group was transported the final distance. The pH for the pigs walked to the slaughterhouse was between 6.00 to 6.18, while those transported had pH values of 5.75 to 5.83.

Thus, it is obvious that even moderate exercise may actually cause a decrease in glycogen and result in firmer, drier tissues. Briskey (4) also has been able to decrease the incidence of pale-watery pork by subjecting the pigs to insulin shock through the injection of excessive amounts of insulin.

BACTERIAL SPOILAGE: So far, this discussion has centered on the undesirable aspects of low pH meat, but all quality aspects of meat are not in favor of the darker, drier product. Bate-Smith (1) pointed out that on depletion of glycogen with the resultant higher pH meat becomes more susceptible to bacterial spoilage. Ingram (12) has demonstrated conclusively that bacterial growth and spoilage ensue at a much faster rate as pH is increased.

Hall and co-workers (9) of Kansas have pointed out that the looser structure of meat at the lower pH values renders it more permeable to curing salts and should thereby reduce the incidence of spoilage, although such was not true in their study.

Recent evidence of several research groups indicates that the basic reason for abnormally pale and watery pork may be due to an upset in the enzyme systems controlling glycolysis. For example, Briskey and Wismer-Pedersen (23) found the zinc level of pale-exudative pork to be lower than in normal tissue.

Since zinc is a component of the enzyme lactic dehydrogenase (which oxidizes lactic acid to pyruvic acid), it was also found that the lactic dehydrogenase activity as measured by methylene blue reduction was decreased in pale-watery pork. As would be expected, there was an increased amount of lactic acid and a decreased amount of pyruvic acid in pale-exudative tissues.

The same authors (23) point out that the methylene blue reduction method of measuring lactic dehydrogenase activity has serious limitations and may not necessarily reflect the true level of the enzyme, since it is affected by the oxidative capacity of the tissues and perhaps by the ratio of diphosphopyridine nucleotide (DPN) to reduced diphosphopyridine nucleotide (DPN-H).

Ludvigsen (15) has suggested the following: The pale-exudative condition in the Danish Landrace breed may be due to selection for certain body traits (length of body and rapid gain); this has simultaneously altered the pituitary gland (the master regulatory gland) to give a greater content of the growth stimulating hormone and a deficiency of A C T H and the thyroid stimulating hormone.

Although the picture on hormonal inter-relationships is not well-defined, the evidence for an upset somewhere in the hormone system is supported by the unusually rapid glycogen breakdown in pale-watery pork. Furthermore, no similar condition is encountered in the horse or cow and the incidence is practically non-existent in certain breeds of swine.

CONCLUSIONS: Pale, soft and watery pork is objectionable in both fresh and cured products. It is pale, weeps excessively, has a high shrink during processing and cooking and is unattractive. The incidence apparently has increased until it has become a serious problem in 5 to 30 per cent of all pork carcasses. The condition is much more serious in some breeds of hogs than in others. The Landrace, Poland China and Hampshire breeds appear to produce pale-watery pork more frequently than other breeds.

The basic cause of this condition appears to be an upset in the glycolytic (breakdown of glycogen) system, resulting in an extremely rapid fall in muscle pH. The rapid pH drop results in denaturation of the muscle proteins with a loss of water-holding capacity and dilution of muscle color. Pale, soft and watery pork is low in zinc and perhaps in the zinc containing enzyme lactic dehydrogenase, which acts in the tissue oxidation system. Although a deficiency of lactic dehydrogenase has not been definitely established, an upset in the enzyme system appears to be involved.

Prevention of pale, watery pork can be accomplished by feeding the animal a low carbohydrate, high-protein diet prior to slaughter. Massive insulin injections, exhaustive exercise and exposure to cold weather prior to slaughter all tend to produce a higher proportion of firm, dark-colored, high pH pork. However, high pH pork is more subject to bacterial growth and spoilage. Furthermore, a low pH gives a looser meat structure and allows more rapid penetration of the salts employed in the curing process.

The most promising methods of altering muscle structure to give darker, firmer muscles may be by genetic selection and by rapid chilling after death. Since development of pale, watery tissues seems to be arrested after the muscle temperature drops below 96°F., proper spacing, good air circulation in the chill room and cold temperatures may aid in reducing the incidence of the problem.

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Greenlee at Sioux Falls

[Continued from page 16]

items in one continuing operation.

The first two butchers on the 6-ft. high platform handle the hind foot legging and transfer operations.

The bleeding rail, which forms a loose "U" pattern, slopes down to 14-ft. 11-in. height at the transfer point. Here the Anco single-hoist chain transfer technique is used to place the carcass on the swiveled spreader. The free leg is skinned and cut and the weight is transferred to this leg with the hoist. The second leg is then skinned and cut after which the carcass is moved to bring it into position so the trolley hooks can be inserted in the open gams and, in turn, be placed on the J hooks of the spreader.

The spreaders arrive at this station as part of the continuous runaround chain, being freed of their trolleys at the splitting station.

A Jarvis air-powered cutter is used to sever the feet.

Beef trolleys are lifted to the transfer station on a frame that holds about 30 minutes' supply. This frame rides on a dolly that is used to transport them from the room where they are cleaned.

DRESSINGS: Two other butchers on the high platform use Jarvis air-powered skinning knives to mark and open the hide and tail, remove the pizzelle cords, skin out the shank, start rumping and skin out the flank. The carcass then arrives at the far end of the platform which is 6 in. higher. Here a butcher frees the tail with the pneumatic puller and skins out the small of the back. He turns the spreader so that he faces the rump.

With the next conveyor move, the carcass leaves the high bench and stops at the first of the elevator platforms. Here a butcher slits the brisket with a Kentmaster brisket opener supported by a Gardner-Denver balancer and rims over the chest section. At the next two stations, floor butchers open and turn the shanks and clear the neck and rosette.

The conveyor makes a right angle turn and passes two elevator platforms where the siding and low backing tasks are completed. The conveyor makes another turn to carry the carcass to the hide dropping station. A stainless steel chute under the dropper's platform carries the freed hide to the vented chute that discharges in the cellar.

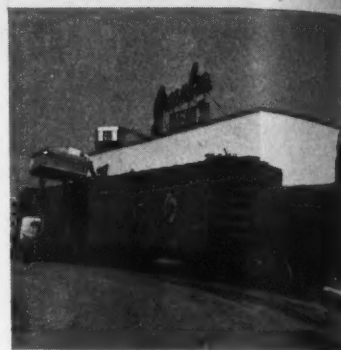
The chain makes another right angle turn to bring the carcass over the 24-ft. viscera inspection conveyor which also moves inter-

mittently. The MID inspector is stationed on one side of the conveyor while the viscera separator is on the other. As the viscera are inspected, the butcher separates the passed units into the pluck, paunch and gut sections and transfers the paunch and pluck to their workup tables by chute. The gut sections are discharged with the condemned viscera into a conveyor that carries them to the hasher-washer.

The viscera inspector's platform also fronts the rail stop through which split sides are fed into the runaround conveyor that carries them past the final trimming, washing and shrouding stations. The inspector passes on the viscera and the carcass from this station.

SPLITTING: After evisceration, the chain moves the carcass in a right angle turn to bring it to the elevator platform used in splitting. A butcher splits the carcass with a B & D saw and scribes the sides with a Jarvis unit. The main rail, which is 15 ft. 4 in. high, has a floating section which is used to lower the sides hydraulically to a spur which is 12 ft. 4 in. high at this point. The sides glide down to a 11 ft. 4 in. level to join the final chain which snakes them past the high and low wash and high and low shrouding stations. Stationary work platforms are employed at these points. The washing and shrouding stations are virtually back to back and are separated by a stainless steel splash shield.

The live conveyor connects with the dead rail system that extends into the hot carcass chill cooler. The transfer from one rail to the other is achieved by having the pusher fingers clear the beef trolley frame.



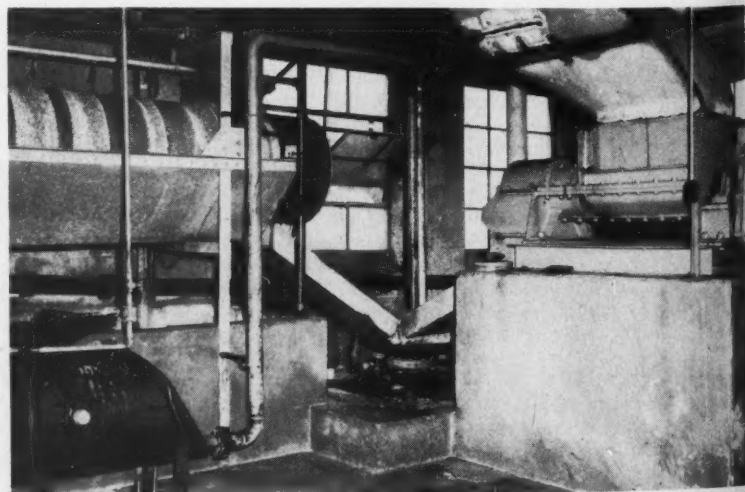
LOCAL ice company crew prepares the reefers on plant's rail spur.

The sides are weighed over a Toledo scale and then pushed into the cooler.

A Jamison slideaway door was used to solve a tight space problem at the entrance to the hot carcass cooler. This door opening is at right angles to another cooler door while its other side is next to a wall. Use of a conventional swinging door at this spot would have resulted in a collision whenever the two doors were opened simultaneously and would have required buttressing the wall to take the impact of a full swing beyond 180 degs. The slideaway door solved the problem.

Work platforms are equipped with Algrip, an abrasive rolled steel floor plate. The wall area is tiled for ease in cleaning. Hot water for the dressing floor is blended by a heat exchanger which is located above the rails.

Blower unit heaters are located above the rail system to provide winter comfort. However, since these units are aligned with the high



HASHER-WASHER and reduction unit both feed blow tank in pit. Small tank at left is used to blow grease from washer basin into the main tank.

wall window casements, they also are operated in the summer months to sweep warm air and moisture from the room. They do not create any draft, reports Lee Larson, beef dressing superintendent.

Power for the hydraulically-operated intermittent conveyor system is furnished by a 10-hp. motor. A 2-hp. motor is used on the second conveyor complex which moves the carcasses through washing and shrouding.

The new 275-head cooler has two curtain-equipped Jamison loading doors.

MORE REEFERS: The firm has leased an additional 15 all-steel refrigerator cars from North American, increasing its fleet to 60 cars. The new cars carry the Greenlee trademark in full color and have the 6-ft. plug type doors that permit rapid unloading and the use of mechanical equipment. The cars are insulated with Fibreglas and Styrofoam and equipped with 50-ton trucks. The cars have ice bunkers with capacity for half-stage icing on shipments to either coast.

During warmer weather the firm uses the CO₂ chill-down technique on both rail and truck reefer shipments. For example, 150 lbs. of CO₂ is introduced over 3 minutes into a cross-country truck. The refrigerant quickly eliminates heat introduced during loading and permits the vehicle's refrigeration system to function at an optimum level, reports general manager Linden.

Officers of the firm, who founded the company in 1946, include O. C. Greenlee, president, and Dell Greenlee, vice president, who comprise a father and son cattle buying team, and Joseph Linden, who is secretary-treasurer and general manager.

Rendering 'Trading Posts' Set for NRA Convention

Informal discussions of 10 different phases of rendering at 10 separate tables or "trading posts" will be a highlight of the 28th annual convention of the National Renderers Association, November 5-8, at the Waldorf-Astoria Hotel, New York City.

Myer O. Sigal, NRA president, will present his welcome address and annual report at a business meeting on Tuesday, November 7. At this session, renderers also will hear the report of the group's executive director, John J. Hamel, jr., and the keynote address by Carleton Astell, manager of the tallow and grease department, Frank Fehr & Co., Ltd., London, England.

Other speakers at the business

meeting will be E. Scott Pattison, manager of the Fatty Acid Producers Council, and George F. Sachsel, chief of chemical process development, Battelle Memorial Institute, who will present a progress report on research activities of the Institute.

Meetings of the NRA board of directors and the research, foreign market development and executive committees have been scheduled for the four-day convention. A top social event will be a reception with a United Nations theme, sponsored by the Allied Eastern Renderers Association.

KIMPA Talks Will Cover Diets, State Programs

Evan W. Wright, chief of the food and drug division, Kansas State Board of Health, Topeka, will offer an "Up-to-Date Report on the Kansas Coloring Program" during the fall meeting of the Kansas Independent Meat Packers Association on Sunday, October 15, at the Baker Hotel, Hutchinson.

A highlight of the program will be a talk on "The Place of Meat in Today's Diets" by Dr. William C. Sherman, director of nutrition research, National Live Stock and Meat Board, Chicago.

Additional headliners and their topics will be: Jim Petr, director of the marketing division, Kansas State Department of Agriculture, Topeka, "The Kansas Certifying Program," and Dr. G. A. Mullen, chief veterinarian, Kansas State Board of Health, "Reporting from the Inspection Front."

NIMPA-Southern Topics

Plant pilferage, packing plant design factors and linear programming for sausage formulation will be discussed by top speakers at the Southern division meeting of the National Independent Meat Packers Association on Friday and Saturday, November 3 and 4, in the Atlanta-Biltmore Hotel, Atlanta, Ga. A feature of the meeting will be the revival of the fabled "Utter End Meat Packing Company," according to John A. Killick, NIMPA executive secretary.

New York Packers to Meet

The annual dinner-meeting of the New York State Meat Packers Association is scheduled for Saturday, October 28, at the Flight Deck Restaurant, Utica. Further details of the meeting can be obtained from Jerome B. Harrison of C. A. Durr Packing Co., Inc., Utica, president of the association.



Only Nationally Advertised Beef

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JAN. 1 THRU JAN. 31, 1962

The superior quality of Colorado Beef has been featured in National advertising for more than a decade. Now it is a priceless delicacy in such far away places as South America, the South Pacific and throughout America. Last year 754 exclusive restaurants, hotels and resorts tied-in with the publicity, advertising and promotion of Colorado's superior beef.

Radio scripts, publicity pictures, menus, party suggestions and promotion material was utilized.

Advertisements in such publications as American Restaurant, Club Management, Food Service, Institutions, Restaurant Management, Volume Feeding and Hotel Monthly build up promotional spirit.

In January, full page ads directed to the consumer...encouraging dining out "on Colorado Beef"...will appear in Town and Country, The New Yorker, Gourmet and The Diplomat. Newspapers to be used will include the Los Angeles Times, San Francisco Examiner, Chicago Tribune, New York Times, Washington D.C. Post and New Orleans Times-Picayune.

Packers are urged to cooperate in this national campaign. For additional details write or use the coupon below.

Hal Haney—Livestock Division
Colorado Advertising and Publicity Dept.
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Please send us a copy of your promotional piece supplied to retailers...we plan to tie-in with this fine national promotion.

Name.....

Firm.....

Address.....

City.....

Zone.....State.....

Sodium Nitrite Limit is Prescribed for Pet Food

Sodium nitrite may be used safely as a color stabilizer and preservative in canned pet food containing meat and fish provided that its level does not exceed 20 parts per million (0.002 per cent), according to a regulation issued recently by the Commissioner of Food and Drugs pursuant to the provisions of the Federal Food, Drug and Cosmetic Act.

To assure safe use of the additive, the label must bear the name of the additive and a statement of the concentration in any mixture, in addition to the other information required by the act. According to the new regulation, the label or labeling must contain adequate directions to provide a final product that complies with the sodium nitrite limitation.

P&S Moves Against Auction Market, Livestock Dealers

In a flurry of activity the U. S. Department of Agriculture last week ordered an Idaho livestock dealer to "cease and desist" from operating without being properly bonded under the P&S Act, ordered a Nebraska livestock auction mar-

ket operator to stop P&S Act violations and issued a complaint on two Oklahoma livestock men.

In the Nebraska action, C. W. Cattlett, auction market operator, consented to the issuance of an order requiring him to "cease and desist" from:

- 1) Operating while current liabilities exceed current assets; 2) using shippers' proceeds for unauthorized purposes; 3) weighing livestock consigned to him to his dealer account for speculative resale; 4) issuing accounts of sale which fail to show the correct names of livestock buyers, and 5) operating without adequate bond coverage.

AMI Alarmed Over Early Reduction in Inspection

Curtaiment of the rate of production has been forced on a number of meat packers because of an apparent shortage of federal meat inspectors, according to information being received by the American Meat Institute. Although the USDA Meat Inspection Division did not indicate the need for additional funds at the time appropriations were being considered by Congress, the AMI notes that it is now evident that the

money provided for the current fiscal year was not sufficient.

In other years a shortage of inspectors has occasionally caused difficulty, but usually not so early in the year. With less than a quarter of the fiscal year gone, the curtailment of production now being experienced might very well get worse instead of better.

The Institute is exploring all possible ways of meeting this problem, and currently is conferring with Department officials and members of Congress. If a solution is not found quickly, it may be necessary to issue a public statement to alert all livestock producers and the public to the gravity of the situation.

The AMI has asked its members to report whether inspection service is being curtailed in their plants and whether production has been affected by the curtailment.

WSMPA Regional Meeting

A regional meeting of the Western States Meat Packers Association for members located in the northern California and Bay areas will be held Friday evening, October 13, at the Jack Tar Hotel, San Francisco, according to an announcement by Blaine Liljenquist, president.

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Truck Talk

By CHET CUNNINGHAM



DO YOU check your tire scrap pile? Why did each of those tires make the pile? Some wore out? Good. But are some there because of failure due to improper tire pressure, impact breaks, flat spots, blowouts, wall break, cord separation or tread cracking? If so, you didn't get your money's worth from your tires. Here's a procedure you can follow.

Determine the cause of failure for each worn-out tire and chart it; then get together with your tire maintenance man and work out the reason for each failure. See if any tires failed because of mechanical problems that need to be corrected, such as toe out, too much toe in, camber, etc. Chart each worn-out tire and inspect tires on your rigs to make sure that poor maintenance isn't costing you too much money. Start immediately.

Does your state have truck inspections? The average accident and death rate from motor vehicles in states that do not have any kind of vehicle inspection is 13 per cent above the national average per 100,000,000 miles of vehicular traffic. States that require motor inspections have significantly lower insurance premium rates as well.

Only 18 states have vehicular inspection laws. Could you help promote such laws in your state?

Want a sure-fire emergency brake for your meat trucks? A new type was introduced recently. It consists of two sleds or runners made of steel and suspended under the truck just ahead of the rear wheels. Hydraulic controls activated by the driver swing the runners down to the ground under the wheels. The sleds hold fast to the body as the wheels roll up on them and the rear of your truck starts to come to a stop easily. The resulting friction stops you quickly. Insurance people, police and safety engineers all are interested in this emergency development.

Do you ever back up your truck? Most of us do. But the backing operation causes more slow-moving accidents, material damage and loss of

life than any other single maneuver in the trucking industry.

What you *can't* see behind you is important! And with most trucks these days you can't see more than you can view by looking out and behind the cab door.

In a recent test reported by the National Safety Council, a standard passenger car was moved around a truck while the driver drew a diagram showing areas where he could and couldn't see it. The diagram showed that the area immediately behind the truck was almost completely blind.

When it was directly behind the truck, the car could not be seen from either of the truck's rear view side-mounted mirrors until it had backed 30 ft. behind the truck. Cars, bicycles, children, posts, equipment and many objects certainly can remain well hidden in a 30-ft. area.

The distance between the front bumper and the ground constitutes another blind spot for the driver. Many cab-over trucks cut this zone down, but in most trucks there is still a wide area of "no-see" in front that again can easily hide small children, bicycles or equipment.

Backing is your most dangerous truck movement. In your driver-training program, emphasize this backing problem. Explain the problem and show how it can be lessened. Consider restricting the backing of all company trucks. A number of firms go so far as to insist that a guide walk at the rear of a backing truck in congested areas to warn the driver and personnel.

In crowded city areas some firms prohibit backing of any type. They have discovered that although their trucks may have to drive a block out of their way, the lack of bad publicity concerning backing accidents has overshadowed any inconvenience or expense.

Do you wish your blinker turn signals were brighter? They soon will be. An auto industry group is working on a cooperative venture designed to give blinkers four times their present intensity during the daytime, but to cut down the power to the present intensity at night to prevent glare. When headlights are

turned on, the blinkers' brightness would dim automatically. This dual intensity also shows up on the dash-indicator inside the vehicle.

Keep a pressure cap on your cooling system. Many trucks will run fine without a pressure cap, but when the going gets tough—long hills, heavy loads, hot weather—you will find that a pressure cap pays off. Under pressure, water has a higher boiling point. This means your radiator can take care of more heat without a boil problem. So if your rig is designed to use a pressure cap, keep one on it.

Do you have a torque wrench in your shop? It should be standard equipment these days. There should be no need for guessing how tight to make those bolts. Torque it to the specifications in your manual.

If you don't make a bolt tight enough, it vibrates loose. If you tighten it down too hard, you might snap the stud or damage the threads. Remember, metal is elastic to a certain degree. Over-tightening can lead to over-stretching of the metal and its subsequent failure.

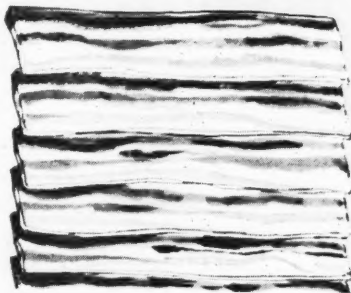
Dipsticks don't lie! The dipstick is a very simple little gauge. It is so simple, in fact, that there is no way for it to lie. When it shows that the crankcase is full, it is full. Overfilling an engine can mean foam build-up, which results in poor lubrication. On an automatic transmission, overfilling causes sprung seals. Of course, if you change the oil filter when you change oil, you must add a quart of oil later to replace oil that the filter holds.

Unstamped Meat Illegal

Possession of untagged, unstamped meat led to recent conviction of two southern Oregon men, operators of a custom butchering operation. Charges were brought by Eldon Beckner, livestock officer with the State Department of Agriculture. Both men were placed on probation for two years, subject to their compliance with Oregon's laws and regulations regarding meat inspection and sanitation.

WHAT:

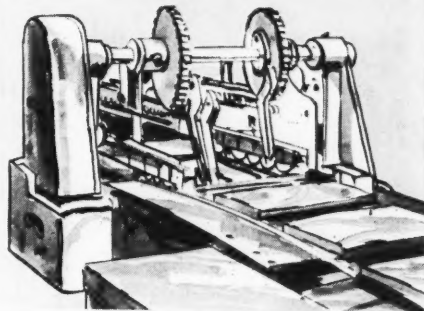
...shows more bacon
than ever before?



...runs as fast as any
package you've seen?



...runs on your own
paid-off machinery?



...cuts up to 10% off your
packaging costs?



NEW BACON PACKAGE



New package developed by Du Pont shows over 60% of bacon—recloses easily—can cut costs up to 10%

The new package, with its economical cellophane overwrap, offers you this unbeatable combination of advantages: (1) **Sales-Winning Visibility** Over 60% of your bacon can be seen. You—and retailers—profit from the proven sales power of a sparkling-clear cellophane bacon package. Visibility sparks sales! (2) **Real Consumer Convenience!** Opening and reclosing is

EASY TO HANDLE IN THE PLANT



1. New flap (shown extended) is double-folded in position under board.



2. Package handles easily on the line, just like regular bacon board.



3. Cellophane overwrap is neat, efficient. Flap stays tight under board.

EASY TO HANDLE IN THE HOME



1. Cellophane overwrap is removed, discarded. Home-maker takes bacon.



2. New back flap folds over unused bacon, becomes a neat, protective cover.



3. Flap locks securely. Package is now a handy storage unit.

...NEW SALES POWER!

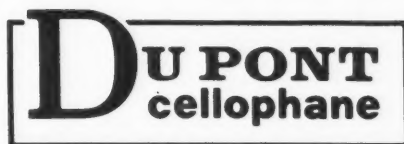


easy, quick and clean. Homemaker removes cellophane... takes slices she wants... folds the back flap over the bacon, making the package a neat, protective unit. (3) **Lower Packaging Costs!** As much as 10% lower material costs than any window carton currently being used. You don't need special equipment, either. You get top efficiency on standard machines at production speeds unsurpassed by any other bacon package unit. **Your Du Pont man has this package now.** Ask him to show you how you can get maximum selling power...maximum efficiency...at minimum cost with this new bacon package. You'll be dollars ahead! Du Pont Co., Film Department, Wilmington 98, Del.



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BETTER THINGS FOR BETTER LIVING
THROUGH CHEMISTRY

Meat Tendering, Automation, Trends To be Examined at Purveyor Meeting

"Meat Tenderization—Its Evolution and the Revolution It is Causing in the Meat Industry" will be discussed by Dr. Otmar Silberstein, director of the food technology laboratory, Wallerstein Co., division of Baxter Laboratories, Inc., New York City, at the 19th annual meet-



R. GRUVER



DR. SILBERSTEIN

ing of the National Association of Hotel and Restaurant Meat Purveyors, which is scheduled for October 23-27 in the Emerald Beach Hotel, Nassau, the Bahamas.

In addition to a brief history of meat tenderization, Dr. Silberstein will cover technical and scientific aspects, the present status of meat tenderization and recent developments. He will comment on the use of ultrasonics, enzymes and antibiotics. A look into the future of meat tenderization will serve to conclude his talk.

More specifically, Oscar House, president of ProTen, Inc., a subsidiary of Swift & Company, Chicago, will tell purveyors "The Story of ProTen Tenderized Beef." His talk will cover the history and advantages of the live injection beef tendering technique developed by the Swift organization.

Where is the industry going and what directions will it take? Developments in the areas of production, products, equipment and competition will be explored in a symposium on "Trends and New Directions"—the theme of the purveyor meeting—moderated by C. V. Olmstead, chief of the food service division, Armour and Company, Chicago.

Participating in this session will be: Richard Gruver, Wilson & Co., Inc., Chicago; Gordon A. Erickson, Grill Meats, Inc., Sandusky, O.; Urban Patman, Urban Patman, Inc., Los Angeles; Louis E. Waxman, Colonial Beef Co., Philadelphia, and Peter H. Petersen, Petersen-Owens, Inc., New York City.

A talk on "AutoMEATion" and plant survey results will be presented during a symposium on

"Mechanized Fabricating Lines" with the following participants: Henry J. Roth, Ross A. Newfarmer and Robert B. Fenyves, all of the Cryovac division, W. R. Grace & Co., Cambridge, Mass., and Alan Simon, Table Supply Meat Co., Omaha. The latter is expected to give purveyors the results of one year of mechanized fabrication at his plant.

E. W. (Lex) McGrath, Cross Bros. Meat Packers, Inc., Philadelphia, will moderate a symposium on "Diversification and New Products," which will include the following participants: Joseph McGinnis, Stark, Wetzel & Co., Inc., Indianapolis; E. M. Rosenthal, Standard Meat Co., Fort Worth, Tex., and Robert Petersen, Petersen-Owens, Inc., New York City. Each speaker will show how his company has diversified and utilized new products.

Sales analysis, controls and motivation will be emphasized in a talk on "Organization of a Sales Force" by Pete Patman of Urban N. Patman, Inc., Los Angeles, at another session. Meyer S. Gertman, Samuel



E. HEILBRON



C. V. OLMSTEAD

S. Gertman Co., Inc., Boston, will discuss "Coordination of Purchases and Production with Sales," and Don Hubbard of Del Pero-Mondon Meat Co., Marysville, Cal., is scheduled to speak on the subject of "Management Controls."

"Unique Operations in Meat Purveying" will be examined by Gregory Pietraszek, technical editor, THE NATIONAL PROVISIONER, and Robert H. Hunter, Hunter Mfg. Co., Cleveland, will present facts governing the design, selection and maintenance of refrigerated delivery trucks. The latter's discussion will include details of certain U.S. Department of Agriculture tests, a report on the voluntary standards of the Frozen Foods All-Industry Coordinating Committee and results of the recent AFDOUS meeting.

Other speakers and topics slated for the meeting include: Eric Heilbron, Heilbron & Sayell Associates,

Inc., Chicago, "An Inventory of Purveyor Habits—Good and Bad," Jack Ottman, Ottman & Co., New York City, "The Problems of Plant Management in a Diversified Meat Purveying Plant," and J. Lawrence Cain, Thompson-Cain Meat Co., Detroit, "Order Assembling in a Medium-Sized Operation."

Clarence J. Becker, Becker Meat & Provision Co., Inc., Milwaukee, will serve as moderator of a four-hour bull session scheduled for the second day of the convention. The presentation of achievement, Angus and "hall of fame" awards will round out the business sessions.

Hog Cholera Drive Given Impetus by Federal Law

The National Hog Cholera Committee, which is sponsored by Livestock Conservation, Inc., Chicago, now can move into a new sphere of hog cholera eradication as a result of recent federal legislation providing for a national eradication program, R. Harvey Dastrup, executive director of the conservation association, points out.

The new law will enable the committee to step up its efforts in two areas, he says. The group will: 1) lend full support to the development and distribution of educational materials on hog cholera eradication by and through all existing organizations and services, and 2) expand efforts to encourage immunization of hogs to a level consistent with that needed in an all-out eradication effort.

The bill (S-1908) was signed into law recently by President Kennedy. It directs the Secretary of Agriculture: 1) to initiate a national hog cholera eradication program in cooperation with the several states concerned, and 2) to prohibit or restrict, pursuant to authority already vested with the Secretary, the interstate movement of virulent hog cholera virus or other hog cholera virus to the extent he determines necessary to effectuate such an eradication program.

The law also authorizes the establishment of a 12-man committee to advise the Secretary of Agriculture with respect to initiation of the national program.

This legislation, Dastrup says, will make it possible for the industry to safeguard the health of the nation's swine herds, to eliminate cholera eventually and to lower the annual cost, estimated at \$50,000,000, of "living with hog cholera." It also will open the way for an expanded pork export market, which is now restricted because of the presence

NORCROSS Stainless Steel meat forks

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- Non-rusting
- Sanitary

These quality stainless steel forks have been time-proven to be your best buy. In use throughout the United States and Canada.

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of the disease in the United States.

Members of the National Hog Cholera Committee include: Fritz Johnson of The Cudahy Packing Co., Omaha, representing the American Meat Institute; J. M. Chaille of Emge Packing Co., Inc., Anderson, Ind., representing the National Independent Meat Packers Association, and Blaine Liljenquist, president of the Western States Meat Packers Association.

'Hot Cargo' Clause Ruled Illegal by Labor Board

The National Labor Relations Board has ruled that it is illegal to sign a labor contract containing a "hot cargo" clause even if there is no evidence of an attempt to enforce the clause.

A hot cargo clause binds an employer not to handle goods that a union deems "unfair," such as goods produced in a struck plant or a non-union plant. The Landrum-Griffin Labor Law of 1959 specifies the illegality of entering into a contract that contains such a clause.

The new NLRB ruling is the first to state that such a clause is illegal even if it is not enforced. The issue arose on a challenge of the contract between Teamsters Union Local 210 and the American Feed Co.

The board, reversing a trial examiner's decision, ordered the contract clause set aside and directed the company and the union not to enter into any contract in which the firm agrees not to handle another employer's goods.

FTC Says Game of Chance In Sales Promotion Is Out

A consent order affirmed recently by the Federal Trade Commission forbids a Chattanooga coffee company, its advertising agency and several company officials from using lottery schemes in selling.

In a complaint filed last May, the FTC alleged that during promotional periods, usually running one month, each 1-lb. bag or can of the company's coffee contains from 1¢ to \$25 in money or a check. The ultimate purchaser does not know the amount until he buys and opens the individual can or bag. This sales promotion plan and the element of chance involved induces many retailers to handle the coffee, and the respondents thus give others the means to conduct lotteries, the complaint said.

It charged that the use of a sales plan involving a game of chance is contrary to both the public interest and an established public policy.



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Report on Federal Consumer Protection Reflects Growing Interest in Expansion of Meat Inspection

Further indication that the administration may soon move legislatively to try to bring almost all commercial meat packing and processing plants under federal inspection can be found in a report released last week by the House committee on government operations. The report on consumer protection activities of federal departments and agencies was prepared by the intergovernmental relations subcommittee and is the first of a series being prepared in an extensive study of consumer protection activities by the subcommittee.

The subcommittee found that 33 federal agencies and departments carry on 103 separate activities which directly protect consumer interests, along with an additional 150 which advance consumer interests or protect them indirectly.

Agency estimates indicated that a total of nearly 22,000 full-time federal employees and approximate annual expenditures of \$272,000,000 are devoted to direct consumer protection activities. The Department of Agriculture reported the largest expenditures (\$74,800,000), followed by the Department of

Health, Education, and Welfare (\$72,500,000).

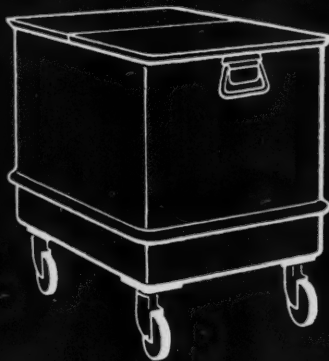
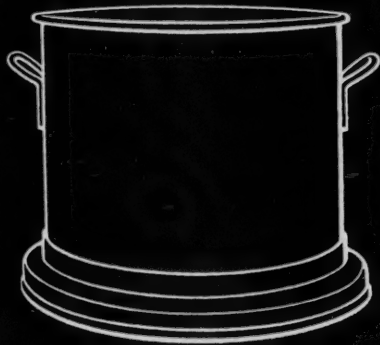
A wide variety of consumer protection activities was reported by federal agencies. The more familiar ones include inspection and grading of meat, poultry and other food products, regulation of drugs and cosmetics and prevention of false and misleading advertising.

In connection with federal meat inspection, the report described in detail activities of the Meat Inspection Division, and continued with the following comment:

"Current legal authorities for the conduct of federal meat inspection operations are adequate to accomplish the purposes of the act; namely, the wholesomeness, freedom from disease, and proper labeling of meats and meat food products moving across state lines. The act contains general language which, by providing authority for preclearance on an inspectional basis of all the products and the ingredients of such products in any plant from which meats are moved interstate, permits the Department to adjust its regulations and operating procedures in line with changing tech-

nology and consumer requirements.

"However, there is a growing sentiment that the meats which do not move interstate but which are derived from livestock or products that have moved interstate should also be made subject to the act. At the present time, the act covers about 80 per cent of the commercially slaughtered meat in this country. Amendment of the act, as indicated in the first sentence of this paragraph, would bring most of the remaining 20 per cent of the national meat supply within the federal inspection system. At the present time, as indicated in a following section of this report, a significant portion of the non-federally inspected meat receives no inspection and the inspection given to the remainder varies widely among the state, county, and municipal jurisdictions involved. Under the federal system, about 7 per cent of all food animals are found to have some condition or disease that requires a partial condemnation of the carcass. It is not likely that the animals presented for slaughter in non-federally inspected plants would have any less need of the inspection. Consumers generally believe that all meat sold has been inspected by competent authorities."



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These Wear-Ever containers stack to save space. Or, covers are available. Extra-tough aluminum alloy won't rust, resists denting. Beaded rims protect workers' hands. Choose from Wear-Ever's wide selection of sizes: 2½-, 4-, 6-, 9- and 14-gallon capacity. Count on lightweight Wear-Ever aluminum containers to stand up to a long life of hard use—save yourself replacement costs. Send reply card for full details; or write Wear-Ever Aluminum, Inc., New Kensington, Pa. Immediate delivery from stock.

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ALL MEAT . . . output, exports, imports, stocks

Meat Production Largest Since Early June

Meat production under federal inspection for the week ended September 30, rose to 455,000,000 lbs., the largest for any week since early June. Up moderately from 442,000,000 lbs. for the previous week, last week's volume was about 12,000,000 lbs. larger than for the same week of 1960. Cattle kill, while scoring a small gain over the previous week, numbered about 7,000 head below last year's count. Weights, however, averaged somewhat above the previous week and last year. Hog slaughter moved up sharply over both the previous week and a year ago. Slaughter of sheep and lambs was above the previous week and last year. Estimated slaughter and meat production appear below as follows:

Week Ended	BEEF		PORK	
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.
Sept. 30, 1961	420	246.1	1,335	182.0
Sept. 23, 1961	415	245.7	1,245	170.4
Oct. 1, 1960	427	245.8	1,241	168.7

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Sept. 30, 1961	110	12.6	325	14.6	455
Sept. 23, 1961	105	12.1	315	14.2	442
Oct. 1, 1960	126	15.0	309	13.9	443

1950-61 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-61 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
Sept. 30, 1961	1,020	586	235	136
Sept. 23, 1961	1,030	592	236	137
Oct. 1, 1960	1,018	576	234	136

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD.	
	Live	Dressed	Live	Dressed	Per cwt.	Mil. lbs.
Sept. 30, 1961	205	115	93	45	—	41.4
Sept. 23, 1961	205	115	94	45	—	38.6
Oct. 1, 1960	212	119	95	45	13.5	39.1

lbs. were up from last year. Inedible tallow was in good demand, volume rising to 186,094,623 lbs. from 131,-255,299 lbs. last year.

U. S. exports of meats and meat products in July, 1961-60, are listed below as follows:

EXPORTS (Domestic)—		
Commodity	July 1961 Pounds	July 1960 Pounds
Beef and veal—		
Fresh or frozen (except canned) ..	541,558	718,785
Pickled or cured (except canned) ..	1,218,884	895,174
Pork—		
Fresh or frozen (except canned) ..	3,675,552	1,155,700
Hams and shoulders, cured or cooked ..	740,754	228,578
Bacon	498,035	354,574
Pork, pickled, salted or otherwise cured	965,364	863,683
Sauvage, prep. sausage meats, etc. (ex. canned)	105,364	200,308
Other meat and meat products (ex. canned)	99,928	30,843
Beef and pork livers, fresh or frozen	4,599,471	3,349,823
Beef tongues, fresh or frozen (except canned)	3,153,073	2,671,491
Other variety meats, (edible offal)	2,899,918	2,122,092
Meat specialties, froz.	223,327	579,946
Canned meats—		
Beef and veal	134,451	156,020
Sausage, prep. sausage meats	35,394	70,449
Hams and shoulders	41,029	34,445
Other pork, canned	79,440	369,217
Other meat and meat products ...	110,569	126,099
Lamb and mutton (except canned)	178,924	84,540
Lard (includes rendered pork fat)	48,984,150	42,939,534
Shortings, chief wt. animal fat (excl. lard)	258,488	131,040
Tallow, edible	235,194	488,972
Tallow, inedible	186,094,623	131,255,299
Inedible animal oils ..	755,022	352,745
Inedible animal greases and fats	17,963,458	16,508,247

U.S., Largest Meat Producer, Also Strong on Such Imports

Although the United States is the largest meat producer in the world, imports during the first seven months of 1961 totaled nearly 492,-000,000 lbs. This was an increase of 14 per cent over 1960 imports.

U.S. meat imports included 353,-000,000 lbs. of beef and veal, 98,000,-000 lbs. of pork, 33,000,000 lbs. of mutton and 8,000,000 lbs. of lamb.

The Foreign Agricultural Service added that shipments of beef and veal, up 21 per cent, were large because demand for manufacturing beef was strong.

Mutton imports were 25 per cent larger than last year. Pork imports were down 6 per cent, while imports of lamb were about the same as in the same seven months of 1960.

Revise 15-Year U.K.-Aussie Meat Trading Agreement

The 15-year meat trade agreement between Australia and the United Kingdom has been revised, the Foreign Agricultural Service has revealed. The new provisions became effective on October 1. Under

new provisions, Great Britain has agreed to pay a minimum price of 15.6¢ per lb. for first-quality beef hindquarters, but producers will be allowed to market their meat at prices above the minimum.

Lamb prices will remain unchanged until October 1962, when they will drop 2½ per cent. No minimum price was set on mutton for the remainder of the agreement, but Australia has been assured free access to the U.K. market.

Under the new provisions, Australia is no longer required to ship all first- and second-quality beef to the U.K. As a result, Australia is free to develop other markets for its higher-quality meats, while being protected by a minimum price on the U. K. market.

U. S. MEAT EXPORTS

Exports of meat from the United States in July showed increases in shipments of most items over such movement for the same month of last year. Exports of canned meats, however, were below last year. Outshipments of pork were sharply higher percentage-wise than last year. Exports of lard at 48,984,150

Cowmen For Expanded Beef Promotion By Education Body

Support of expanded beef promotion through a producer-controlled wing of an existing meat educational organization was decided upon in Denver recently by a special committee of ranchers and feeders. The industry leaders, representing the American National Cattlemen's Association and the National Livestock Feeders' Association, considered for three days the proposals of the two agencies in the beef promotion field.

This Week's Ground Beef Buy

The U.S. Department of Agriculture reported the purchase this week of 3,003,000 lbs. of ground beef at prices ranging from 41.405¢ to 42.49¢ per lb. Cost of the supply was \$1,272,-000 in Section 6 funds. This week's buy brought to 17,514,000 lbs. the aggregate amount of the meat bought by USDA at a total cost of \$7,328,000. Offers were accepted from 22 out of 27 bidders who together had offered a total of 6,195,000 lbs.

PROCESSED MEATS . . . SUPPLIES

Total August Meat Processing Volume Shade Larger Than Last Year; Lard Rendering Shows Small Drop

MEATS and meat food products rolled off processors' conveyors and work benches at a slightly higher aggregate rate in five August weeks than in the corresponding period of last year. Volume of all products handled amounted to 1,-

700,186,000 lbs. for a relatively small increase over last year's volume of 1,694,406,000 lbs.

Sausage output came in for a small increase as the total for the class of products at 183,111,000 lbs. was up a shade from 181,139,000 lbs. in Au-

gust, 1960. Volume of steaks, chops and roasts was 61,605,000 lbs. compared with 58,888,000 lbs. last year.

Processors sliced 101,463,000 lbs. of bacon during the five weeks, or about 7,000,000 lbs. less than for the same period of 1960. Renderers turned out 165,910,00 lbs. of lard, as against 176,036,000 lbs. during five August weeks, last year.

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—JULY 30, THROUGH SEPTEMBER 2, 1961, COMPARED WITH CORRESPONDING PERIOD, JULY 31-SEPTEMBER 3, 1960

	July 30-Sept. 2, 1961	July 31-Sept. 3, 1960	35 Weeks 1961	35 Weeks 1960
Placed in cure—				
Beef	16,462,000	14,988,000	100,243,000	107,008,000
Pork	311,359,000	334,426,000	2,152,888,000	2,289,858,000
Other	287,000	849,000	4,679,000	4,486,000
Smoked and/or dried—				
Beef	5,724,000	4,377,000	32,305,000	33,712,000
Pork	243,522,000	253,414,000	1,647,573,000	1,708,081,000
Cooked Meat—				
Beef	5,855,000	8,808,000	59,031,000	62,485,000
Pork	22,294,000	27,597,000	154,633,000	181,592,000
Other	552,000	243,000	2,816,000	1,628,000
Sausage—				
Fresh finished	20,665,000	20,270,000	157,295,000	167,597,000
To be dried or semi-dried	14,111,000	14,135,000	87,870,000	85,548,000
Franks, wieners	77,847,000	76,516,000	496,710,000	492,465,000
Other, smoked or cooked	70,488,000	70,218,000	486,517,000	461,375,000
Total sausage	183,111,000	181,139,000	1,208,392,000	1,208,985,000
Loaf, head cheese, chili, jellied products	20,663,000	20,765,000	138,167,000	139,033,000
Steaks, chops, roasts	61,605,000	58,888,000	422,230,000	412,643,000
Meat extract	397,000	842,000	1,704,000	1,956,000
Sliced bacon	101,463,000	108,507,000	689,031,000	720,309,000
Sliced, other	35,458,000	32,690,000	220,182,000	206,065,000
Hamburger	23,889,000	21,413,000	148,286,000	139,207,000
Miscellaneous meat product	25,074,000	19,134,000	153,130,000	133,342,000
Lard, rendered	165,910,000	176,036,000	1,335,701,000	1,387,267,000
Lard, refined	133,781,000	123,497,000	1,004,914,000	1,021,273,000
Oleo stock	7,084,000	5,629,000	45,107,000	46,894,000
Edible tallow	41,564,000	39,324,000	292,850,000	249,804,000
Compound containing animal fat	77,283,000	72,559,000	552,452,000	517,044,000
Oleomargarine containing animal fat	16,114,000	8,707,000	97,072,000	93,572,000
Canned product (for civilian use and Dept. of Defense)	200,938,000	180,770,000	1,652,491,000	1,548,296,000
Totals*	1,700,186,000	1,694,406,000	12,137,823,000	12,218,953,000

*These figures represent "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning, smoking, slicing.

MEATS AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION, JULY 30, THROUGH SEPTEMBER 2, 1961

	Pounds of Finished Product—	Consumer Packages
	Slicing and Institutional (3 lbs or over)	Sizes (under 3 lbs.)
Luncheon meat	14,311,000	12,024,000
Canned hams	18,924,000	545,000
Corned beef hash	439,000	7,172,000
Chili con carne	828,000	17,098,000
Viennas	481,000	5,414,000
Franks, wieners in brine	8,000	92,000
Devilled ham		1,340,000
Other potted or devilled meat food products	3,000	3,849,000
Tamales	304,000	3,587,000
Sliced dried beef	30,000	300,000
Chopped beef	5,000	562,000
Meat stew (all product)	289,000	7,061,000
Spaghetti meat products	409,000	11,110,000
Tongue (other than pickled)	33,000	104,000
Vinegar pickled products	875,000	1,535,000
Bulk sausage		491,000
Hamburger, roasted or corned beef, meat and gravy	872,000	6,811,000
Soups	1,844,000	37,329,000
Sausage in oil	397,000	233,000
Tripe		370,000
Brains		190,000
Loins and picnics	3,119,000	127,000
All other meat with meat and/or meat by-products—20% or more	1,083,000	6,105,000
Less than 20%	1,434,000	20,058,000
Totals	45,686,000	147,597,000

DOMESTIC SAUSAGE

Pork sausage, bulk (f.o.b. Chgo.)	
In 1-lb. roll	37 @ 42
Pork saus. sheep cas., in 1-lb. package	57½ @ 60
Franks, sheep casing, in 1-lb. package	63 @ 71
Franks, skinless, 1-lb.	50½ @ 52½
Bologna ring, bulk	49½ @ 58½
Bologna, a.c., bulk	42 @ 43½
Smoked liver, n.c., bulk	54 @ 60
Smoked liver, a.c., bulk	40 @ 47
Polish sausage, self-service pack.	67 @ 75
New Eng. lunch spec.	66½ @ 70
Olive loaf, bulk	46½ @ 54
Blood, tongue, n.c.	51½ @ 66
Blood, tongue, a.c.	46½ @ 64
Pepper loaf, bulk	51½ @ 69
Pickle & Pimento loaf	43½ @ 54
Bologna, a.c., sliced, (del'd)	
6, 7-oz. pack., doz.	2.27 @ 3.60
New Eng. lunch spec., sliced, 6, 7-oz., doz.	4.17 @ 4.92
Olive loaf, sliced, 6, 7-oz., doz.	3.02 @ 3.84
P.L. sliced, 6-oz., doz.	2.87 @ 4.80
P.&P. loaf, sliced, 6, 7-oz., dozen	2.87 @ 3.60

DRY SAUSAGE

(Lcl., lb.)	
Cervelat, hog buns	1.12 @ 1.14
Thuringer	67 @ 69
Farmer	75 @ 77
Holsteiner	90 @ 92
Salami, B.C.	1.01 @ 1.03
Salami, Genoa style	1.12 @ 1.14
Salami, cooked	51 @ 53
Pepperoni	92 @ 94
Sicilian	1.02 @ 1.04
Goteborg	94 @ 96
Mortadella	77 @ 79

CHGO. WHOLESALE

SMOKED MEATS

Wednesday, Oct. 4, 1961	
Hams, to-be-cooked, 14/16, wrapped	(av.) 47
Hams, fully cooked, 14/16, wrapped	48
Hams, to-be-cooked, 16/18, wrapped	47
Hams, fully cooked, 16/18, wrapped	48
Bacon, fancy, de-rind, 8/10 lbs., wrapped	52
Bacon, fancy, sq. cut, seedless, 10/12 lbs., wrapped	52
Bacon, No. 1 sliced, 1-lb. heat seal, self-serv. pk.	62

SPICES

(Basis Chicago, original barrels, bags, bales)	
Whole Ground	
Allspice, prime	86
resifted	99
Chili pepper	61
Chili powder	61
Cloves, Zanzibar	59
Ginger, Jamaica	49
Mace, fancy Banda	3.00
East Indies	2.20
Mustard flour, fancy	43
No. 1	38
West Indies nutmeg	1.42
Paprika, American, No. 1	56
Paprika, Spanish, No. 1	80
Cayenne pepper	63
Pepper:	
Red, No. 1	50
Black	62
White	71

SAUSAGE CASINGS

(Lcl. prices quoted to manufacturers of sausage)	
Beef rounds: (Per set)	
Clear, 29/35 mm.	1.25 @ 1.40
Clear, 35/38 mm.	1.25 @ 1.50
Clear, 35/40 mm.	1.10 @ 1.30
Clear, 38/40 mm.	1.35 @ 1.60
Not clear, 40 mm./up	1.00 @ 1.10
Not clear, 40 mm./dn	80 @ 85
Beef weasands: (Each)	
No. 1, 24 in./up	15 @ 18
No. 1, 22 in./up	16 @ 18
Beef middles: (Per set)	
Ex. wide, 2½ in./up	3.75 @ 3.85
Spec. wide, 2½-2½ in.	3.00 @ 3.10
Spec. med. 1½-2½ in.	1.85 @ 2.10
Narrow, 1¼ in./dn.	1.15 @ 1.25
Beef buns caps: (Each)	
Clear, 5 in./up	42 @ 46
Clear, 4½-5 inch	33 @ 35
Clear, 4½ inch	20 @ 22
Clear, 3½-4 inch	15 @ 17
Beef bladders, salted: (Each)	
7½ inch./up, inflated	21
6½-7½ inch, inflated	15
5½-6½ inch, inflated	14
Pork casings: (Per hank)	
29 mm./down	6.00 @ 6.10
29/32 mm.	6.00 @ 6.35
32/35 mm.	5.40 @ 5.60
35/38 mm.	5.35 @ 5.50
38/42 mm.	4.00 @ 4.35
Hog buns: (Each)	
Sow, 34-inch cut	68 @ 70
Export, 34-inch cut	62 @ 64
Large prime, 34-in.	48 @ 50
Med. prime, 34-in.	36 @ 38
Small prime, 34-in.	19 @ 21
Middles, cap off	72 @ 74
Skip buns	11 @ 12

Sheep casings: (Per hank)	
26/28 mm.	5.65 @ 5.75
24/26 mm.	5.40 @ 5.50
22/24 mm.	4.25 @ 4.35
20/22 mm.	3.85 @ 3.75
18/20 mm.	2.75 @ 2.85
16/18 mm.	1.85 @ 1.75

CURING MATERIALS

Nitrite of soda, in 400-lb. (Cwt.)	
bbbs, del. or f.o.b. Chgo.	\$12.38
Pure refined gran. nitrate of soda, f.o.b. N.Y.	5.95
Pure refined powdered nitrate of soda, f.o.b. N.Y.	10.95
Salt, paper-sacked, f.o.b. Chgo. gran., carlots, ton	31.00
Rock salt in 100-lb. bags, f.o.b. whse., Chgo.	29.00
Sugar: f.o.b. spot, N. Y.	6.15
Refined standard cane gran., del'd Chgo.	8.50
Packers curing sugar, 100-lb. bags, f.o.b. Reserve.	8.60
Dextrose, regular: Celucose, (carlots, cwt.)	6.65
Ex-warehouse, Chicago	7.15

SEEDS AND HERBS

(Lcl., lb.)	
Caraway seed	27
Cominos seed	34
Fennel seed	22
Yellow Amer.	23
Oregano	37
Coriander	34
Morocco, No. 1	34
Marjoram, French	54
Sage, Dalmatian, No. 1	59

FRESH MEATS... Chicago and outside

CHICAGO

Oct. 3, 1961

CARCASS BEEF

Steers, gen. range: (carlots, lb.)	
Choice, 500/600	38 @ 38½
Choice, 600/700	37¾
Choice, 700/800	37½
Good, 500/600	37n
Good, 600/700	36½
Bull	32
Commercial cow	30 @ 30½
Canner-cutter cow	28½ @ 29

PRIMAL BEEF CUTS

Prime:	(lb.)
Tr. loins, 50/70 (cl.)	71 @ 85
Sq. chux, 70/80	32½ @ 34½
Armchux, 80/110	31 @ 33
Ribs, 35/35 (cl.)	50 @ 54
Briskets, (cl.)	25½ @ 26
Navels, no 1	14 @ 14½
Flanks, rough no. 1	14 @ 14½
Choice:	
Hindqtrs., 5/700	47½
Foreqtrs., 5/800	29½ @ 30
Rounds, 70/90 lbs.	47 @ 48
Tr. loins, 50/70 (cl.)	65 @ 71½
Sq. chux, 70/90	32½ @ 34½
Armchux, 80/110	31 @ 33
Ribs, 25/30 (cl.)	49 @ 51
Ribs, 30/35 (cl.)	48 @ 50
Briskets, (cl.)	25½ @ 26
Navels, no 1	14 @ 14½
Flanks, rough no. 1	14 @ 14½
Good (all wts.):	
Rounds	46 @ 48
Briskets	25 @ 26
Sq. chux	32 @ 34
Ribs	41 @ 42
Loins, trim'd.	59 @ 62

COW, BULL TENDERLOINS

C&C grade, fresh (Job lots, lb.)	
Cow, 3 lb./down	63 @ 67
Cow, 3/4 lbs.	70 @ 74
Cow, 4/5 lbs.	87 @ 92
Cow, 5 lbs./up	100 @ 105
Bull, 5 lbs./up	100 @ 105

CARCASS LAMB

Prime, 30/45 lbs.	39 @ 41
Prime, 45/55 lbs.	39 @ 41
Prime, 55/65 lbs.	39 @ 41
Choice, 30/45 lbs.	39 @ 41
Choice, 45/55 lbs.	39 @ 41
Choice, 55/65 lbs.	39 @ 41
Good, all wts.	36 @ 39

PACIFIC COAST WHOLESALE MEAT PRICES

FRESH BEEF (Carcass)	Los Angeles	San Francisco	No. Portland
	Oct. 3	Oct. 3	Oct. 3
Choice, 5-600 lbs.	\$40.00@41.50	\$41.50@42.00	\$40.50@42.50
Choice, 6-700 lbs.	40.00@41.00	39.50@41.50	40.50@42.00
Good, 5-600 lbs.	38.50@40.50	39.00@40.00	40.50@41.50
Good, 6-700 lbs.	38.00@39.00	38.00@39.00	39.50@41.00
Stand., 3-600 lbs.	37.50@38.50	38.00@39.00	37.00@39.00

COW:			
Commercial, all wts.	31.00@34.00	32.50@33.50	31.00@33.00
Utility, all wts.	32.00@33.00	32.00@33.00	30.00@32.00
Canner-cutter	31.00@32.00	30.50@31.50	29.00@32.00
Bull, util. & com'l.	37.00@39.00	37.00@39.00	37.00@39.00

FRESH CALF:			
Choice, 200 lbs./dn.	45.00@51.00	None quoted	45.00@50.00
Good, 200 lbs./dn.	44.00@46.00	42.00@45.00	44.00@48.00

LAMB (Carcass):			
Prime, 45-55 lbs.	36.50@41.00	36.00@38.00	36.00@38.00
Prime, 55-65 lbs.	36.00@40.00	35.00@37.00	36.00@38.00
Choice, 45-55 lbs.	36.50@41.00	36.00@38.00	36.00@38.00
Choice, 55-65 lbs.	36.00@40.00	35.00@37.00	36.00@38.00
Good, all wts.	36.00@39.00	34.00@36.00	35.00@35.00

FRESH PORK: (Carcass) (Packer style)			
125-175 lbs. U.S. No. 1-3	None quoted	None quoted	32.00@32.50

LOINS:			
8-12 lbs.	53.00@55.00	46.00@50.00	48.00@52.50
12-16 lbs.	51.00@53.00	45.00@49.00	48.00@52.50

PICNICS:	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	33.00@37.00	34.00@38.00	31.00@35.00

HAMS:			
12-16 lbs.	48.00@51.00	47.00@49.00	44.50@50.50
16-20 lbs.	45.00@47.00	45.00@47.00	43.00@47.00

NEW YORK

Oct. 4, 1961

CARCASS BEEF AND CUTS

Prime steer:	(cl., lb.)
Hinds, 6/700	49 @ 57
Hinds, 7/800	49 @ 57
Rounds, cut across	
flank off	49½ @ 54
Rds., dia. bone, f.o.	50½ @ 54
Short loins, untrim.	65 @ 78
Short loins, trim.	91 @ 124
Flanks	14½ @ 19
Ribs	51 @ 58
Arm chucks	35 @ 38
Briskets	25 @ 34
Plates	14 @ 18

Choice steer:	
Carcass, 6/700	41 @ 42
Carcass, 7/800	40 @ 41½
Carcass, 8/900	39 @ 40½
Hinds, 6/700	49½ @ 54
Hinds, 7/800	49 @ 53
Rounds, cut across,	
flank off	48½ @ 53
Rds., dia. bone, f.o.	49½ @ 54
Short loins, untrim.	55 @ 64
Short loins, trim.	75 @ 95
Flanks	14½ @ 19
Ribs	42 @ 52
Arm chucks	33 @ 37
Briskets	24 @ 33
Plates	13½ @ 18

Good steer:	
Carcass, 5/600	39½ @ 41
Carcass, 6/700	40 @ 41
Hinds, 6/700	48 @ 52
Hinds, 7/800	48 @ 52
Rounds, cut across	
flank off	49 @ 53
Rds., dia. bone, f.o.	49 @ 53
Short loins, untrim.	55 @ 59
Short loins, trim.	64 @ 71
Flanks	14½ @ 19
Ribs	45 @ 52
Arm chucks	33 @ 37

PHILA. FRESH MEATS

Oct. 3, 1961

PRIME STEER	(cl., lb.)
Carcass, 5/700	42½ @ 44
Carcass, 7/900	41 @ 43½
Rounds, flank off	50 @ 54
Loins, full, untr.	52 @ 55
Ribs, 7-bone	55 @ 58
Armchux, 5-bone	34 @ 35
Briskets, 5-bone	24 @ 26
CHOICE STEER:	
Carcass, 5/700	41 @ 42½
Carcass, 7/900	40 @ 42
Rounds, flank off	50 @ 52
Loins, full, untr.	49 @ 52
Loins, full, trim.	65 @ 67
Ribs, 7-bone	50 @ 54
Armchux, 5-bone	34 @ 35
Briskets, 5-bone	24 @ 26
GOOD STEER:	
Carcass, 5/700	39½ @ 41
Carcass, 7/900	39 @ 40½
Rounds, flank off	48 @ 50
Loins, full, untr.	48 @ 50
Loins, full, trim.	63 @ 65
Ribs, 7-bone	47 @ 50
Armchux, 5-bone	34 @ 35
Briskets, 5-bone	24 @ 26
COW CARCASS:	
Comm'l. 350/700	32½ @ 35
Utility 350/700	32½ @ 35
Can-cut 350/700	32 @ 34½
VEAL CARC.: Choice Good	
60/90 lbs.	none 44@47
90/120 lbs.	50@53 45@48
120/150 lbs.	50@53 44@48
LAMB CARC.: Fr. & Ch. Good	
35/45 lbs.	41@43 37@39
45/55 lbs.	40@42 36@38
55/65 lbs.	39@41 36@38

FANCY MEATS

(Lcl., lb.)	
Veal breads, 6/12-oz.	100
12-oz./up	135
Beef livers, selected	29
Beef kidneys	30
Oxtails, ¾-lb., frozen	18

VEAL SKIN-OFF

(Carcass prices, lcl., lb.)	
Prime, 90/120	56 @ 60
Prime, 120/150	55 @ 58
Choice, 90/120	47 @ 50
Choice, 120/150	46 @ 49
Choice, calf, all wts.	40 @ 43
Good, 90/120	41 @ 44
Good, 120/150	42 @ 45
Good calf, all wts.	38 @ 41

CARCASS LAMB

(cl., lb.)	
Prime, 30/45	39 @ 45
Prime, 45/55	39 @ 44
Prime, 55/65	39 @ 44
Choice, 30/45	39 @ 45
Choice, 45/55	39 @ 44
Choice, 55/65	39 @ 42
Good, 30/45	37 @ 44
Good, 45/55	36 @ 41
Good, 55/65	34 @ 37
(Carlots, lb.)	
Choice, 30/45	37½ @ 43
Choice, 45/55	37½ @ 43
Choice, 55/65	36 @ 40

CARCASS BEEF

(Carlots, lb.)	
Steer, choice, 6/700	39 @ 41
Steer, choice, 7/800	38½ @ 40½
Steer, choice, 8/900	37 @ 38½
Steer, good, 6/700	37 @ 39
Steer, good, 7/800	36 @ 38
Steer, good, 8/900	35 @ 37

PHILA., N. Y. Fresh Pork

PHILADELPHIA:	(cl., lb.)
Loins, 8/12	49 @ 51
Loins, 12/16	47 @ 49
Boston Butts, 4/8	34 @ 36
Spareribs, 3-lb./dn.	46 @ 48
Hams, sknd., 10/12	40 @ 42
Hams, sknd., 12/14	40 @ 42
Picnics, S. S. 4/6	26 @ 28
Picnics, S. S. 6/8	25½ @ 27
Bellies, 10/14	31½ @ 33
NEW YORK:	(cl., lb.)
Loins, 8/12	48 @ 54
Loins, 12/16	47 @ 53
Boston butts, 4/8	35½ @ 41
Hams, sknd., 12/16	42 @ 50
Spareribs, 3-lb./dn.	41 @ 48

OMAHA, DENVER MEATS

(Carlots, per cwt.)	
Omaha, Oct. 3, 1961	
Choice steer, 6/700	\$36.50@37.50
Choice steer, 7/800	36.50@37.00
Choice steer, 7/800	none qtd.
Good steer, 6/700	none qtd.
Good steer, 7/800	none qtd.
Choice heifer, 5/700	35.00@36.00
Good heifer, 5/700	33.50@35.00
Cow, c-c, util.	28.00@28.50
Pork loins, 8/12	39.00
Pork loins, 12/16	39.00
Bost. butts, 4/8	32.50
Hams, sknd., 12/16	none qtd.
Denver, Oct. 3, 1961	
Choice steer, 6/700	37.50@37.75
Cow, cut-util.	30.00
Carcass lamb,	
Ch. & pr., 35/60 lbs.	35.00@36.00
Gd. & ch., 35/65 lbs.	33.50

CHGO. FRESH PORK AND PORK PRODUCTS

Oct. 3, 1961	
Hams, skinned, 10/12	42½
Hams, skinned, 12/14	39½ @ 40
Hams, skinned, 14/16	40
Picnics, 4/6 lbs.	24½
Picnics, 6/8 lbs.	23½
Pork loins, boneless	58
Shoulders, 16/dn.	30
(Job lots, lb.)	
Pork livers	16 @ 16½
Tenderloins, fresh, 10's	75
Neck bones, bbls.	10 @ 10½
Feet, s.c., bbls.	6 @ 7

CHGO. PORK SAUSAGE

MATERIALS—FRESH

Pork trimmings:	(Job lots)
40% lean, barrels	24
50% lean, barrels	26½
80% lean, barrels	37
95% lean, barrels	45
Pork head meat	30
Pork cheek meat	
trimmed barrels	33
Pork cheek meat,	
untrimmed	31

PORK AND LARD... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

(Carlot basis Chicago price zone, Oct. 4, 1961)

SKINNED HAMS			BELLIES		
F.F.A. or fresh	Frozen		F.F.A. or fresh	Frozen	
41½	10/12	41½	34n	6/8	34n
40	12/14	40	34	8/10	34
40	14/16	40	31	10/12	31
40	16/18	40	31	12/14	31
39½	18/20	39½	30	14/16	30
39½	20/22	39½	30	16/18	30
36½@37	22/24	36½n	30	18/20	30
35½n	24/26	35½n			
35½	25/30	35½			
35	25/up, 2s in.	35			

PICNICS			D.S. BRANDED BELLIES (CURED)		
F.F.A. or fresh	Frozen		n.q.	20/25	32n
23½	4/6	23½	n.q.	25/30	31n
23	6/8	23	G.A., frozen, fresh	20/25	28½n
23½	8/10	23½	27n	25/30	28½n
23½	10/12	23½	25½n	30/35	27n
23	F.F.A. 8/up 2s in.	23	23½n	35/40	24n
23½	fresh 8/up 2s in.	n.q.	20n	40/50	21½n

FRESH PORK CUTS			FAT BACKS		
Job Lot	Car Lot		Frozen or fresh	Cured	
46½	Loins, 12/dn.	46@46½	7n	6/8	8½n
46½	Loins, 12/16	46@46½	7n	8/10	8½
40@41	Loins, 16/20	39@39½	9½n	10/12	10@10½
34	Loins, 20/up	33b	9½n	12/14	10½@10¾
35½@36	Butts, 4/8	33½	11n	16/18	12¾
31@32	Butts, 8/12	30½n	11n	18/20	12¾
31@32	Butts, 8/up	30½n	12½n	20/25	14¼
37	Ribs, 3/dn	36a			
31	Ribs, 3/5	29½			
21	Ribs, 5/up	20½			
a-asked, b-bid, n-nominal					

DRUM LARD FUTURES

FRIDAY, SEPT. 29, 1961

	Open	High	Low	Close
Oct.	7.92	7.95	7.82	7.95b
Nov.	8.12	8.15	8.02	8.15b
Dec.	8.80	8.83	8.72	8.80
Jan.	9.70	9.70	9.70	9.70b
Mar.	9.80	9.90	9.87	9.87

Sales: 3,600,000 lbs.

Open interest at close, Thurs., Sept. 28: Oct., 105; Nov., 329; Dec., 377; Jan., 39, and Mar., 51 lots.

MONDAY, OCT. 2, 1961

	Open	High	Low	Close
Oct.	7.90	7.90	7.45	7.80b
Nov.	8.10	8.10	7.75	7.95
Dec.	9.70	9.80	9.65	9.72
Jan.	9.85	9.70	9.65	9.70b
Mar.	9.82	9.82	9.82	9.82

Sales: 6,840,000 lbs.

Open interest at close, Fri., Sept. 29: Oct., 78; Nov., 350; Dec., 386; Jan., 39, and Mar., 51 lots.

TUESDAY, OCT. 3, 1961

	Open	High	Low	Close
Oct.	7.75	7.80	7.75	7.80
Nov.	7.97	8.05	7.95	8.05
Dec.	9.75	9.77	9.70	9.77
Jan.	9.67	9.72	9.67	9.72
Mar.	9.82	9.90	9.82	9.90

Sales: 3,320,000 lbs.

Open interest at close, Mon., Oct. 2: Oct., 51; Nov., 377; Dec., 395; Jan., 44, and Mar., 52 lots.

WEDNESDAY, OCT. 4, 1961

	Open	High	Low	Close
Oct.	7.82	7.97	7.82	7.97b
Nov.	8.05	8.20	8.05	8.17a
Dec.	9.77	9.90	9.77	9.85
Jan.	9.67	9.72	9.67	9.77b
Mar.	9.90	9.97	9.90	9.97b

Sales: 2,240,000 lbs.

Open interest at close, Tues., Oct. 3: Oct., 49; Nov., 387; Dec., 410; Jan., 43, and Mar., 83 lots.

THURSDAY, OCT. 5, 1961

	Open	High	Low	Close
Oct.	8.22	8.22	8.15	8.00b
Nov.	8.22	8.22	8.15	8.20b
Dec.	9.90	9.95	9.80	9.85b
Jan.	9.77	9.77	9.77a	9.77a
Mar.	10.00	10.00	9.95	9.95b
May	10.12	10.12	10.12	10.12

Sales: 1,280,000 lbs.

Open interest at close, Wed., Oct. 4: Oct., 40; Nov., 381; Dec., 427; Jan., 43, and Mar., 53 lots.

CHICAGO LARD STOCKS

Stocks of drummed lard in Chicago were reported in pounds by the Board of Trade as follows:

	Sept. 29, 1961	Sept. 30, 1961
P.S. lard (a)	7,519,549	4,119,322
P.S. lard (b)		
D.R. lard (a)	8,280,747	1,480,042
D.R. lard (b)		
TOTAL LARD	15,800,296	5,599,364
(a) Made since Oct. 1, 1960.		
(b) Made previous to Oct. 1, 1960.		

PET FOOD OUTPUT

Canned food and canned or fresh frozen food component for dogs, cats and like animals, prepared under government inspection totaled 5,123,540 lbs. in the week ended September 16.

MEATS SWING UPWARD

Meat prices recovered considerably in the week ended September 26, to chalk up a wholesale index of 95.3, or a gain of 1.7 per cent from the previous week. Up by 0.1 per cent from the previous week, the average primary market price index was 118.7. The same indexes, as calculated by the Bureau of Labor Statistics, were 96.7 and 119.5 per cent a year ago. Current indexes were calculated on the basis of the 1947-49 average of 100 per cent.

MARGINS CHANGE UNEVENLY THIS WEEK

(Chicago costs, credits and realizations for Monday and Tuesday)

Margins on light hogs were worse than last week, while those on the two heavier classes shrank from their relatively broad minus positions of a week ago. Markdowns on most small cuts more than offset the lower live market on light hogs, thereby accounting for the drop in those margins. Shifts in prices on the larger cuts and heavier hogs were mixed.

	Value —180-220 lbs.—		Value —220-240 lbs.—		Value —240-270 lbs.—	
	per cwt.	per cwt. alive	per cwt. fin.	per cwt. alive	per cwt. fin.	per cwt. alive
Lean cuts	\$11.89	\$17.41	\$11.37	\$16.34	\$11.02	\$15.77
Fat cuts, lard	5.06	7.38	5.16	7.46	5.13	7.21
Ribs, trimms., etc.	2.26	3.27	2.09	3.01	1.91	2.71
Cost of hogs	18.10		18.27		18.02	
Condemnation loss	.09		.09		.09	
Handling, overhead	2.75		2.50		2.25	
TOTAL COST	20.94	30.57	20.86	30.01	20.36	28.88
TOTAL VALUE	19.21	28.06	18.62	26.81	18.06	25.89
Cutting margin	-1.73	-2.51	-2.24	-3.20	-2.30	-3.19
Margin last week	-1.61	-2.34	-2.31	-3.33	-2.66	-3.71

PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles Oct. 3	San Francisco Oct. 3	No. Portland Oct. 3
1-lb. cartons	16.00@19.25	16.50@19.00	14.00@19.30
50-lb. cartons & cans	15.50@18.00	None quoted	None quoted
Tierces	14.75@17.00	None quoted	None quoted

PACKERS' WHOLESALE LARD PRICES

	Wednesday, Oct. 4, 1961
Refined lard, drums, f.o.b. Chicago	\$11.75
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	11.25
Kettle rendered, 50-lb. tins, f.o.b. Chicago	13.25
Leaf, kettle rendered, drums, f.o.b. Chicago	12.75
Lard flakes	12.50
Standard shortening, North & South, delivered	20.50
Hydrogenated shortening, N. & S., drums, del'vd.	20.75

WEEK'S LARD PRICES

	P.S. or D.R. cash tierces (Bd. Trd.)	Dry rend. loose tierces (Bd. Trd.)	Ref. in 50-lb. tins (Open Mkt.)
Sept. 29	7.95n	8.12	10.50n
Oct. 2	7.80n	8.12	10.50n
Oct. 3	7.80n	8.12	10.50a
Oct. 4	7.97n	8.25	10.75n
Oct. 5	8.00n	8.25	10.75n

Note: add ¼¢ to all lard prices ending in 2 or 7.
n-nominal, a-asked, b-bid

HOG-CORN RATIOS COMPARED

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Sept. 30, 1961, was 16.4, the U. S. Department of Agriculture has reported. This ratio compared with the 16.7 ratio for the preceding week, and 15.7 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.109, \$1.100 and \$1.112 per bu. during the three periods, respectively.

VEGETABLE OILS

	Wednesday, Oct. 4, 1961
Crude cottonseed oil, f.o.b. Valley	12b
Southeast	12½n
Texas	12n
Corn oil in tanks, f.o.b. mills	20b
Soybean oil, f.o.b. Decatur	11b
Peanut oil, f.o.b. mills	17½n
Coconut oil, f.o.b. Pacific Coast	10¼a
Cottonseed foots: Midwest, West Coast	1½
East	1½
Soybean foots: Midwest	1½

OLEOMARGARINE

	Wednesday, Oct. 4, 1961
White dom. veg. solids	
30-lb. cartons	25¼
Yellow quarters, 30-lb. cartons	27¼
Milk churned pastry, 750-lb. lots, 30's	24¼
Water churned pastry, 750-lb. lots, 30's	23¼
Bakers, drums, tons	2b

OLEO OILS

Prime oleo stearine, bags	11¼
Extra oleo oil (drums)	16¼
Prime oleo oil (drums)	18¼

N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows:
Sept. 29—Oct., 13.72b-75a; Dec., 13.61; Mar., 13.72; May, 13.81-84; July, 13.80b, and Sept., 13.75a.
Oct. 2—Oct., 13.85; Dec., 13.72; Mar., 13.85b-87a; May, 13.94-81; July, 13.93, and Sept., 13.83a.
Oct. 3—Oct., 14.04b-09a; Dec., 13.88; Mar., 14.01; May, 14.10b-12b; July, 14.09b-12a, and Sept., 13.85b-97a.
Oct. 4—Oct., 14.10; Dec., 13.94; Mar., 14.00; May, 14.06; July, 14.05b-08a, and July, 13.80b-81a.
Oct. 5—Oct., 14.04; Dec., 13.81; Mar., 13.92b-95a; May, 13.97b; July, 14.01a; Sept., 13.96b-14.01a, and Sept., 13.70b-14.01a.
b-bid, a-asked.

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, Oct. 4, 1961

BLOOD

Unground, per unit of	
ammonia, bulk	\$6.25n
DIGESTER FEED TANKAGE MATERIALS	
Wet rendered, unground, loose	
Low test	7.00n
Med. test	6.50n
High test	6.25n

PACKINGHOUSE FEEDS

	Carlots, ton
50% meat, bone scraps, bagged ..	\$2.50@ 87.50
50% meat, bone scraps, bulk ..	80.00@ 82.50
60% digester tankage, bagged ..	90.00@ 95.00
60% digester tankage, bulk ..	90.00@ 90.00
80% blood meal, bagged	130.00@ 132.50
Steamed bone meal, 50-lb. bags	
(specially prepared)	95.00@ 97.50
60% steamed bone meal, bagged	80.00@ 85.00

FERTILIZER MATERIALS

Feather tankage, ground	
per unit ammonia (85% prot.)	*5.00@ 5.25
Hoop meal, per unit ammonia ..	16.25@ 6.50

DRY RENDERED TANKAGE

Low test, per unit protein	1.35@ 1.40n
Medium test, per unit prot.	1.30@ 1.35n
High test, per unit prot.	1.25@ 1.30n

GELATIN AND GLUE STOCKS

Bone stock, (gelatin), ton	15.50
Jaws, feet (non gel.) ton	5.00
Trim bone, ton	4.50@ 8.50
Pigskins (gelatin), lb. (cl)	6 1/4@ 8 1/2
Pigskins, smoked, edible (cl) ..	17a

ANIMAL HAIR

Winter coil-dried,	
c.a.f. midwest, ton	60.00@ 80.00
Winter, coil-dried, midwest, ton	65.00@ 70.00
Cattle switches, piece	1 1/2@ 2 3/4
Summer processed (Apr.-Oct.)	
gray, lb.	6@ 7
*Del. midwest fdel. midwest, n-nom., a-asked	

TALLOW and GREASES

Wednesday, Oct. 4, 1961

Towards the close of last week, only light buying interest was noted in the inedible tallow and grease market. Some demand was reported for bleachable fancy tallow at 5 1/2¢ c.a.f. Chicago, and special tallow continued to be quoted at 4 5/8¢, c.a.f. Chicago. Yellow grease was in demand at 4 3/8¢, and prime tallow at 4 7/8¢, both c.a.f. Chicago. Earlier in the day, choice white grease, all hog, was firmly held at 7 1/8¢, Chicago, with some trading late Thursday at 7¢, Chicago basis. Bleachable fancy tallow encountered some demand at 5 3/4¢, c.a.f. East, and at 5 5/8¢, c.a.f. Avondale. Edible tallow was sought at 7 1/2¢, f.o.b. River, but it was offered a fraction higher. Edible reportedly sold at 8¢.

Action was light on Friday. Limited action was evident in yellow grease at 4 1/4@4 3/8¢, c.a.f. Chicago, but product was firmly held later in the day. Choice white grease was reported in fairly good demand at 7¢, Chicago, but sellers were ask-

ing fractionally higher. Edible tallow was reported available at 7 1/2¢, f.o.b. Colorado point, with bids scarce. A tank of edible tallow sold at 8¢, Chicago basis and later it was reported that the material sold at 7 3/8¢, f.o.b. Denver. A few tanks of bleachable fancy tallow sold at 5 1/2¢, c.a.f. Chicago.

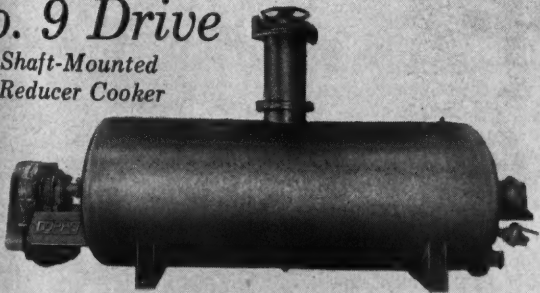
Inedible greases were still inactive as the new week opened and both sides of the trade were more or less indifferent toward the situation. Inquiry for bleachable fancy tallow was light at 5 3/8@5 1/2¢, c.a.f. Chicago, and traders talked 5 1/2@5 5/8¢, c.a.f. Avondale, and 5 3/4@5 7/8¢, c.a.f. East. Yellow grease met light inquiry at 4 1/4@4 3/8¢, c.a.f. Chicago. Edible tallow was offered at 8¢, c.a.f. Chicago, or Chicago basis, with some light inquiry heard at 7 7/8¢, c.a.f. Chicago. Edible tallow was slow at River points and it was listed at 7 1/2¢ nominal, on an f.o.b. basis.

Inedible greases were steady on Tuesday. Bleachable fancy tallow was sought at 5 3/8¢, c.a.f. Chicago, with sellers holding for 5 1/2¢. A couple of tank trucks sold at 5 1/2¢

5 GREAT DUPPS COOKERS

No. 9 Drive

Shaft-Mounted
Reducer Cooker



DUPPS

Here is a cooker that will operate efficiently at low maintenance cost, yet it is priced for the economy minded rendering plant owner. Featured is the usual Dupps forward thinking in design and engineering.

Remember, Dupps has a cooker to fit every requirement. Write for full information.

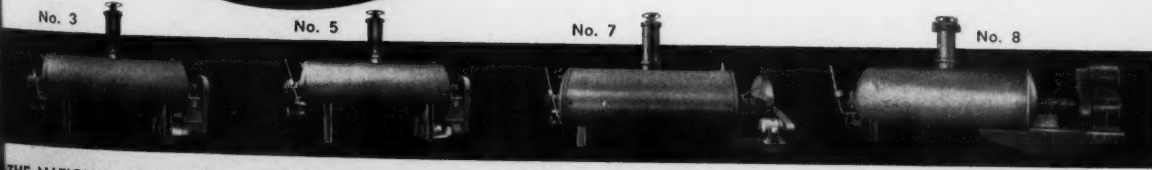
The Dupps Company
Germantown, Ohio

No. 3

No. 5

No. 7

No. 8



during the day's trading rounds. Good special tallow was available at 4½¢, c.a.f. Chicago, and some movement of No. 1 tallow was reported at 4¾¢, c.a.f. Chicago. Some trading in No. 2 tallow was reported at 3¾¢, c.a.f. Chicago. Some edible tallow sold at 8¢, c.a.f. Chicago, with inquiry noted for River product at 7½¢@7¾¢, f.o.b. basis.

On Wednesday, bleachable fancy tallow softened slightly and some movement took place at 5¾¢, c.a.f. Chicago, in tanks and tank trucks. Prime tallow was available at 4¾¢, c.a.f. Chicago, and special tallow met some inquiry at 4¾¢, for top material. Other grades were inactive and about steady. Edible tallow met light inquiry at 8¢, with 8½¢ asked c.a.f. Chicago. Some interest was heard at 7½¢@7¾¢, f.o.b. River.

TALLOW: Wednesday's quotations: edible tallow, 7½¢@7¾¢, f.o.b. River, and 8¢, Chicago basis; original fancy tallow, 5¾¢@5¾¢; bleachable fancy tallow, 5¾¢; prime tallow, 4¾¢; special tallow, 4¾¢; No. 1 tallow, 4¾¢, and No. 2 tallow, 3¾¢, c.a.f. Chicago.

GREASES: Wednesday's quotations: choice white grease, all hog, 7¢; B-white grease, 4½¢; yellow grease, 4¼¢@4¾¢, and house grease, 4¢@4½¢, c.a.f. Chicago.

The above Wednesday price quotations on tallow and grease are not final and subject to change during late trading rounds.

EASTERN BY-PRODUCTS

New York, Oct. 4, 1961
Dried blood was quoted today at \$5.75 per unit of ammonia. Wet rendered tankage was listed at \$6 per unit of ammonia and dry rendered tankage was priced at \$1.10 per protein unit.

CHICAGO HIDES

Wednesday, Oct. 4, 1961

BIG PACKER HIDES: The big packer hide market reversed itself last week as most selections declined 1¢ and Colorado steers sold ½¢ lower than in previous sales. Volume of trading was estimated at 75,000 as demand was considerably weaker than in recent weeks. River heavy native steers moved mostly at 17¢, with a few Rivers and low freight stock going at 17½¢. Some River light and ex-light native steers sold 1¢ lower at 21¢ and 22½¢, respectively. Trading in branded steers was "slim" as a few thousand butts sold 1¢ lower at 16¢, and several thousand Colorados moved ½¢ lower at 14½¢. About 1,000 heavy Texas steers sold at 15½¢. Heavy native

cows were 1¢ lower at 18¢, paid for River-St. Paul's. Light natives sold 1¢ lower, with Northerns at 20¢, some Milwaukee's at 20½¢, and heavy average Rivers at 22¢. Northern branded cows, likewise, took the 1¢ decline at 16¢, with a few Southwesterns at 17¢.

No action was reported on Monday of the new week, with no bids reported. Traders continued to quote the market weak and expected some price cuts in next trading. Trading got underway on Tuesday, when about 50,000 hides were moved and ½¢ reductions were registered on heavy native steers, branded steers, heavy native cows and branded cows.

On Wednesday, prices again dipped, with butt-branded steers leading the decline, selling 1¢ lower at 14½¢. Colorados sold off another ½¢ at 13½¢, and heavy native steers registered another ½¢ decline at 16¢, paid for Rivers. Branded cows, Northern and Rivers, were ½¢ lower at 15¢, as were River heavy native cows at 17¢. Northern light native cows were easy and reportedly sold ½¢ lower at 19½¢.

SMALL PACKER AND COUNTRY HIDES: Buyers continued to talk lower prices in the Midwestern small packer market, with more offerings evident this week. At midweek, the 50/52-lb. allweights softened to 16¢@16½¢, while 60/62's declined to 14¢@14½¢. A few 65/down 54's reportedly sold at 17¢, with more available at ½¢ lower later. Locker-butcher, 50/52-lb. averages were available at 15¢@15½¢, f.o.b. country points, with same average renderers easier at 14¢, f.o.b. shipping points. No. 3 hides, 48/50-lb. averages, were in light demand and quoted at 11¢@11½¢, f.o.b. basis. Some sellers raised their asking prices on choice, trimmed Northern horsehides, but based on last trades, quotations were 7.25¢@7.50¢.

CALFSKINS AND KIPSKINS: Late last week, big packer production Northern light and heavy calfskins sold 2½¢ above previous sales at 67½¢. This was the first trading reported in a couple of months as offerings had been light. River kips last sold at 55¢, with sellers reportedly seeking some advance. River overweights last sold at 47½¢. Small packer allweight calf was quoted steady at 47¢@50¢, points and production considered. Allweight kips were nominal at 41¢@42¢, for regular production. Cooler kips were about 10¢ higher. Country allweight calf was firmly held at 33¢@35¢, while country allweight kips were nominal at 27¢@29¢. Some demand for big packer regular slunks was reported at 1.80, with packers hold-

ing out for more favorable terms.

SHEEPSKINS: Trading was again limited in Northern-River shearlings, with some movement reported at .80@1.00, points and product considered. No. 2's moved lightly at .50¢@.60. Southwestern No. 1's sold at 1.50, with some sellers suggesting a higher price. No. 2's moved mostly at .75, while No. 3's were nominal at .30¢@.35. Midwestern lamb pelts softened this week, with the bulk of trading at 2.00, per cwt. liveweight. Western slope pelts were quoted at 2.00 to possibly a shade higher. Pickled skins were about steady, lambs at 11.00 and sheep 13.25, per dozen. Full wool dry pelts were easier at .21¢@.22 nominal.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Wednesday, Oct. 4, 1961	Cor. date 1960
Lgt. native steers	21n	17	@17½n
Hvy. nat. steers	16 @16½	13½	@14n
Ex. lgt. nat. steers	22½n	19½	@20n
Butt-brand. steers	14½	11½	10n
Colorado steers	13½	11n	10n
Hvy. Texas steers	14½n	11n	10n
Light Texas steers	19n	12n	10n
Ex. lgt. Texas steers	20½n	14½n	14n
Heavy native cows	17 @17½n	16½	@17½n
Light nat. cows	19½ @21½	12	@13
Branded cows	15 @16	10½	@11n
Native bulls	13n	9½	@10n
Branded bulls	12n		
Calfskins:			
Northerns, 10/15 lbs.	67½n	52½n	
10 lbs./down	67½n	35n	
Kips, Northern native, 15/25 lbs.	55n	44n	
SMALL PACKER HIDES			
STEERS AND COWS:			
60/62-lb. avg.	14 @14½n	11½	@12n
50/52-lb. avg.	16 @16½n	13½	@14n
SMALL PACKER SKINS			
Calfskins, all wts.	.47 @50n	39	@40n
Kipskins, all wts.	.41 @42n	31	@32n
SHEEPSKINS			
Packer shearlings:			
No. 1	.80 @1.00	.80	@1.00n
No. 2	.50 @.60	.50	@.75
Dry Pelts	.21 @22n		
Horsehides, untrim.	8.00 @8.25n	8.25	@8.50n
Horsehides, trim.	7.25 @7.50n	8.00	@8.25n
n-nominal			

N. Y. HIDE FUTURES

Friday, Sept. 29, 1961				
	Open	High	Low	Close
Oct. ...	18.20b	18.30	17.90	17.90b-18.00
Jan. ...	17.60b	17.62	17.45	17.50
Apr. ...	17.25b	17.15	17.11	17.15
July ...	17.05b	17.00	17.00	17.00
Oct. ...	16.91b			16.80b-90
Sales: 44 lots.				
Monday, Oct. 2, 1961				
Oct. ...	17.80b	17.80	17.46	17.48
Jan. ...	17.56	17.56	17.22	17.25
Apr. ...	17.10b	17.10	16.90	16.85b-90
July ...	16.80b			16.65b-90
Oct. ...	16.50b			16.50b-70
Sales: 31 lots.				
Tuesday, Oct. 3, 1961				
Oct. ...	17.55b	17.72	16.65	17.72b-90
Jan. ...	17.30	17.53	17.30	17.50
Apr. ...	16.97b			17.15b-30
July ...	16.70b			16.85b-17.00n
Oct. ...	16.51b			16.65b-90
Sales: 8 lots.				
Wednesday, Oct. 4, 1961				
Oct. ...	17.61b	17.62	17.50	17.62-90
Jan. ...	17.35b	17.40	16.95	17.12-90
Apr. ...	16.99b	17.10	16.62	16.74b-90
July ...	16.81b			16.57b-90
Oct. ...	16.50b	16.50	16.48	16.47b-90
Sales: 52 lots.				
Thursday, Oct. 5, 1961				
Oct. ...	17.50b			17.75b-90
Jan. ...	17.16b	17.33	17.20	17.30
Apr. ...	16.77b	16.97	16.94	16.95b-17.00n
July ...	16.60	16.70	16.60	16.67b-90
Oct. ...	16.40b			16.50b-90
Sales: 15 lots.				

LIVESTOCK MARKETS... Weekly Review

Kansas State Specialist Says Small Increase in Calf Crop Means no Burdensome Beef Supply

A Kansas State University marketing specialist says that the bright spot in the American cattle industry is the small increase in this year's calf crop, while the nation's population is rising at a more rapid rate. Hugh McDonald suggests that this indicates that the supply of beef will not be burdensome this fall or next year. However, he adds that much depends on competition from other meats.

Competition from pork this fall will be greater due to the 7 per cent larger spring pig crop. Hog slaughter passed year-earlier levels in July and will continue above last year's level the remainder of the year. Turkey production is almost 25 per cent above last year. "If the supply of heavyweight slaughter cattle decreases this fall, as is expected, competition from pork and poultry will probably not be of much concern to the beef producer," he said.

Says Beef Suffers From Fast Feed Change

Factors such as feeding and breeding, plus age and environment, affect beef quality, but J. K. Matsushima of the animal husbandry department at the University of Nebraska calls attention to some less publicized points of cattle feeding. He says beef quality suffers when a sub-maintenance ration is fed during pre-fattening, followed by rapid gains on a high energy ration to yearling steers. Such a plane of nutrition produces carcasses with an excess amount of subcutaneous and intramuscular fat. Feeding excessively high levels of energy (by fortifying the ration with fats and oils) will not improve carcass grade, he points out.

STOCKER-FEEDER MOVEMENT OF CATTLE, SHEEP

Stocker and feeder cattle and sheep received in several north central states in August, 1961-60, as reported by the U. S. Department of Agriculture:

	CATTLE AND CALVES		Totals	
	P.S. Yards —August—	Direct —August—	July-August—	1961
Ohio	1960	1961	1960	1961
Indiana	6,783	9,168	1,426	1,866
Illinois	19,282	7,519	14,974	63,481
Michigan	37,272	33,486	47,316	54,285
Minnesota	4,597	3,121	1,032	1,351
Wisconsin	11,989	11,620	23,513	23,491
Iowa	59,718	81,889	72,912	107,477
S. Dakota	5,628	15,544	4,750	12,381
Nebraska	25,997	33,199	42,329	60,948
Totals	171,266	195,546	216,429	276,773
Totals: August, 1960—387,695; August, 1961—472,695.			612,393	143,550

	SHEEP AND LAMBS		Totals	
	P.S. Yards —August—	Direct —August—	July-August—	1961
Ohio	3,262	5,367	8,619	12,650
Indiana	3,296	650	7,444	15,646
Illinois	22,042	12,365	58,119	55,926
Michigan	2,080	272	1,191	1,421
Minnesota	12,775	6,203	26,626	37,345
Wisconsin	28,580	18,147	170,169	128,750
Iowa	10,813	13,553	11,943	6,949
S. Dakota	42,399	9,441	64,515	47,499
Nebraska	125,241	65,998	348,626	306,186
Totals	473,867	196,131	669,998	567,956
Totals: August, 1960—473,867; August, 1961—472,684.				

Data in this report are obtained from state veterinarians. Under "Public Stockyards" are included stockers and feeders which were bought at stockyards. Under "Direct" are included stockers and feeders from points other than public stockyards, some of which are inspected at public stockyards while stopping for feed, water, and rest en route.

TRUCKED-IN LIVESTOCK AT 54 MARKETS

Trucked-in receipts of livestock at 54 markets, August, 1961-60, were reported by the U. S. Department of Agriculture as follows:

	Number of head		Per cent of total	
	Aug. 1961	Aug. 1960	1961	1960
Cattle	1,527,403	1,649,144	94.3	94.5
Calves	211,932	227,008	93.3	92.2
Hogs	2,109,697	2,268,895	91.4	92.0
Sheep and lambs	776,015	805,397	73.8	69.1

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, October 3, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	N.S. Yds	Chicago	Sioux City	Omaha	St. Paul
BARROWS & GILTS:					
U.S. No. 1:					
180-200	—	—	\$16.75-17.25	—	\$16.50-17.50
200-220	—	—	17.00-17.35	\$17.25-17.50	17.25-17.50
220-240	—	—	17.00-17.35	17.25-17.50	17.25-17.50
U.S. No. 2:					
180-200	—	—	16.75-17.25	—	—
200-220	—	—	17.00-17.35	—	17.25-17.50
220-240	—	—	17.00-17.35	—	17.25-17.50
240-270	—	—	—	—	—
U.S. No. 3:					
200-220	\$17.50-17.85	—	—	—	16.75-17.00
220-240	17.50-17.85	\$18.00-18.15	—	—	16.75-17.00
240-270	17.50-17.85	17.75-18.00	—	—	16.75-17.00
270-300	—	—	—	—	—
U.S. No. 1-2:					
180-200	17.75-18.15	18.00-18.35	16.75-17.25	16.25-17.00	16.25-17.50
200-220	17.85-18.25	18.35-18.60	17.00-17.35	17.25-17.50	17.25-17.50
220-240	17.85-18.25	18.35-18.60	17.00-17.35	17.25-17.50	17.25-17.50
U.S. No. 2-3:					
200-220	17.50-18.00	18.00-18.25	17.00-17.25	17.00-17.25	16.75-17.25
220-240	17.50-18.00	18.00-18.25	17.00-17.25	17.00-17.25	16.75-17.25
240-270	17.50-18.00	18.00-18.15	17.00-17.25	16.75-17.25	16.75-17.25
270-300	—	—	—	16.50-17.00	—
U.S. No. 1-2-3:					
180-200	17.60-18.10	17.75-18.35	16.75-17.25	16.25-17.00	16.25-17.25
200-220	17.60-18.10	18.00-18.35	17.00-17.35	17.00-17.35	16.75-17.25
220-240	17.60-18.10	18.10-18.35	17.00-17.35	17.00-17.35	16.75-17.25
240-270	17.60-18.10	18.00-18.25	17.00-17.35	16.75-17.35	16.75-17.25
SOWS:					
U.S. No. 1-2-3:					
180-270	17.25-17.50	—	17.00	16.75-17.00	16.25-16.50
270-330	16.75-17.50	—	—	16.50-17.00	16.00-16.50
330-400	15.75-17.50	15.50-16.75	15.75-16.50	15.50-16.50	15.25-16.25
400-550	14.75-16.00	14.00-15.75	14.75-15.75	14.75-15.75	14.25-15.75
SLAUGHTER CATTLE & CALVES:					
STEERS:					
Prime:					
900-1100	—	24.75-25.50	24.25-24.75	24.25-25.00	—
1100-1300	—	25.25-26.00	24.00-24.75	24.25-25.00	—
1300-1500	—	24.00-25.25	23.00-24.00	23.00-25.00	—
Choice:					
700-900	24.00-25.00	24.00-25.50	23.00-24.25	23.00-24.50	23.00-24.00
900-1100	23.75-25.00	24.00-25.50	23.00-24.25	22.75-24.50	23.00-24.00
1100-1300	23.75-24.75	23.75-25.25	23.00-24.25	22.75-24.50	22.50-24.00
1300-1500	22.50-24.25	23.00-25.00	22.00-24.00	21.75-24.50	22.00-23.75
Good:					
700-900	22.50-24.00	22.50-24.00	22.00-23.00	21.50-23.00	21.25-22.75
900-1100	22.00-23.75	22.50-24.00	21.75-23.00	21.50-23.25	21.00-22.75
1100-1300	21.75-23.75	22.25-24.00	21.25-23.00	21.25-23.00	21.00-22.75
Standard,					
all wts. ..	20.00-22.50	21.00-22.50	20.00-21.75	20.25-21.50	20.00-21.25
Utility,					
all wts. ..	18.00-20.50	20.00-21.00	18.50-20.00	19.00-20.50	17.75-20.00
HEIFERS:					
Prime:					
900-1100	—	—	23.25-23.75	23.25-23.75	—
Choice:					
700-900	22.75-23.75	22.50-23.50	21.75-23.25	22.25-23.50	21.50-23.00
900-1100	22.00-23.75	22.50-23.50	21.75-23.25	22.00-23.50	21.50-23.00
Good:					
600-800	21.75-23.00	21.00-22.50	20.50-21.75	20.75-22.25	20.00-21.50
800-1000	21.50-22.75	21.00-22.50	20.50-21.75	20.75-22.25	20.00-21.50
Standard,					
all wts. ..	19.00-21.75	19.00-21.00	19.00-20.50	19.00-21.00	18.75-20.00
Utility,					
all wts. ..	18.00-19.50	16.50-19.00	18.00-19.00	18.00-19.50	17.00-18.75
COWS, all wts.:					
Commercial ..	14.50-16.50	15.25-16.50	15.50-16.75	16.00-16.75	15.00-16.00
Utility	14.50-16.00	13.75-15.75	14.75-15.75	14.50-16.00	14.00-15.00
Canner	12.50-15.00	13.50-15.00	14.00-15.50	13.50-14.75	12.00-14.00
Canner	11.50-13.00	12.00-13.50	12.00-14.25	12.50-14.00	11.00-12.00
BULLS (Yrsl. Excl.) All Weights:					
Commercial ..	18.00-19.00	16.00-19.50	17.50-18.50	16.50-19.00	17.50-19.00
Utility	17.00-19.00	18.25-19.50	17.50-18.50	17.00-19.00	18.00-19.50
Cutter	15.50-17.00	16.25-18.25	16.00-17.50	16.00-17.00	15.00-18.00
VEALERS, All Weights:					
Ch. & pr.	31.00	—	—	25.00	29.00-34.00
Std. & gd. ..	19.00-27.00	18.00-26.00	—	18.00-23.50	20.00-29.00
CALVES (500 Lbs. Down):					
Choice	21.00-23.00	—	—	—	22.00-24.00
Std. & gd. ..	17.00-22.00	—	—	—	18.00-22.00
SHEEP & LAMBS					
LAMBS (110 Lbs. Down):					
Prime	18.25-19.00	18.00-18.50	17.50-18.00	17.50-17.75	17.50-18.00
Choice	16.00-18.50	16.50-18.25	16.50-17.75	15.50-17.75	17.00-17.50
Good	15.00-16.50	14.50-17.00	15.50-16.50	14.75-16.00	14.00-17.00
LAMBS (105 Lbs. Down) (Shorn):					
Prime	17.50	—	16.75-17.25	16.50-17.00	—
Choice	17.00	—	16.00-17.00	15.00-16.50	16.50
Good	—	—	15.50-16.00	—	—
EWES (Woolled):					
Gd. & ch.	3.50-4.25	3.50-4.00	—	2.50-4.50	3.00-4.00
Cull & util. ..	3.50-4.25	3.50-4.00	3.00-4.25	2.50-4.50	3.50-4.50

CORN BELT DIRECT TRADING

Des Moines, Oct. 4—Prices on hogs at 15 plants and about 30 concentration yards in interior Iowa and Southern Minnesota, as quoted by the USDA:

BARROWS & GILTS:		Cwt.
U.S. No. 1,	200-220	17.00@17.50
U.S. No. 2,	200-220	16.50@17.15
U.S. No. 2,	220-240	16.50@17.15
U.S. No. 2,	240-270	16.15@17.00
U.S. No. 3,	200-220	16.10@16.85
U.S. No. 3,	220-240	16.10@16.85
U.S. No. 3,	240-270	15.75@16.75
U.S. No. 3,	270-300	15.30@16.35
U.S. No. 1-2,	200-220	16.75@17.25
U.S. No. 1-2,	220-240	16.75@17.25
U.S. No. 2-3,	200-220	16.50@17.00
U.S. No. 2-3,	220-240	16.50@17.00
U.S. No. 2-3,	240-270	16.15@16.85
U.S. No. 2-3,	270-300	15.70@16.55
U.S. No. 1-3,	180-200	14.75@16.85
U.S. No. 1-3,	200-220	16.50@17.15
U.S. No. 1-3,	220-240	16.50@17.15
U.S. No. 1-3,	240-270	16.50@17.00

SOWS:		Cwt.
U.S. No. 1-3,	270-330	15.10@16.75
U.S. No. 1-3,	330-400	14.10@16.00
U.S. No. 1-3,	400-550	16.00@16.90

Corn Belt hog receipts, as reported by the USDA:

	This week est.	Last week actual	Last year actual
Sept. 28 ...	61,000	64,000	60,000
Sept. 29 ...	54,000	49,000	43,000
Sept. 30 ...	38,000	32,000	33,000
Oct. 1 ...	86,000	70,000	65,000
Oct. 2 ...	63,000	65,000	57,000
Oct. 3 ...	55,000	65,000	57,000

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, Tuesday, Oct. 3 were as follows:

CATTLE:		Cwt.
Steers, ch. & pr.	...	\$23.00@24.35
Steers, good	...	21.75@22.75
Heifers, gd. & ch.	...	21.50@22.85
Cows, util. & com'l.	...	13.50@15.50
Cows, can. & cut.	...	12.00@13.50
Bulls, util. & com'l.	...	16.00@17.75
VEALERS:		
Vealers, gd. & ch.	...	23.00@26.00
Calves, gd. & ch.	...	20.00@22.00
BARROWS & GILTS:		
U.S. No. 3,	220/240	16.75@17.10
U.S. No. 1-2,	180/200	16.75@17.25
U.S. No. 1-2,	200/220	17.25@17.50
U.S. No. 2-3,	200/220	17.00@17.15
U.S. No. 2-3,	220/240	17.00@17.15
U.S. No. 2-3,	240/270	16.75@17.15
U.S. No. 1-3,	180/200	16.75@17.00
U.S. No. 1-3,	200/220	17.00@17.25
U.S. No. 1-3,	220/240	17.00@17.25
U.S. No. 1-3,	240/270	17.00@17.25
SOWS, U.S. No. 1-3:		
270/300 lbs.	...	16.50@17.00
330/440 lbs.	...	15.50@16.50
400/550 lbs.	...	15.00@15.50
LAMBS:		
Choice & prime	...	16.00@17.50
Good & choice	...	15.50@16.00

LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, Oct. 3 were as follows:

CATTLE:		Cwt.
Steers, choice	...	\$22.75@24.40
Steers, good	...	21.35@22.75
Heifers, gd. & ch.	...	21.00@23.15
Cows, cut. & util.	...	15.75@17.50
Cows, can. & cut.	...	13.75@15.50
BARROWS & GILTS:		
U.S. No. 1-2,	195/225	17.85@18.00
U.S. No. 1-3,	195/240	17.50@17.85
U.S. No. 2-3,	200/240	17.50@17.85
SOWS:		
U.S. No. 1-3,	60/325	16.25@17.00
U.S. No. 2-3,	390/420	15.00@15.50
LAMBS:		
Choice & prime	...	17.00@18.50
Good & choice	...	16.00@17.00

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Tuesday, Oct. 3 were as follows:

CATTLE:		Cwt.
Steers, choice	...	\$23.00@25.00
Steers, good	...	22.00@23.00
Heifers, gd. & ch.	...	21.00@24.00
Cows, cut. & util.	...	12.00@14.50
Cows, can. & cut.	...	10.00@12.50
Bulls, util. & com'l.	...	16.50@19.50
VEALERS:		
Choice	...	30.00
Good & choice	...	26.00@30.00
Util. & stand	...	20.00@25.50
BARROWS & GILTS:		
U.S. No. 1,	200/220	18.35@18.50
U.S. No. 1,	220/240	18.35@18.40
U.S. No. 3,	200/220	18.00@18.10
U.S. No. 3,	220/240	17.85@18.00
U.S. No. 3,	240/270	17.75@18.00
U.S. No. 3,	270/300	none qtd.
U.S. No. 1-2,	180/200	17.75@18.35
U.S. No. 1-2,	200/220	18.25@18.40
U.S. No. 1-2,	220/240	18.25@18.40
U.S. No. 2-3,	200/220	18.00@18.15
U.S. No. 2-3,	220/240	18.00@18.15
U.S. No. 2-3,	240/270	17.75@18.15
U.S. No. 1-3,	180/200	17.50@18.25
U.S. No. 1-3,	200/220	18.00@18.25
U.S. No. 1-3,	220/240	18.00@18.25
U.S. No. 1-3,	240/270	17.75@18.25
SOWS, U.S. No. 1-3:		
270/330 lbs.	...	17.25@17.65
330/400 lbs.	...	16.00@17.50
400/550 lbs.	...	15.25@16.50
LAMBS:		
Choice & prime	...	17.00@19.00
Good & choice	...	14.00@16.50

LIVESTOCK PRICES AT KANSAS CITY

Livestock prices at Kansas City, Tuesday, Oct. 3 were as follows:

CATTLE:		Cwt.
Steers, ch. & pr.	...	\$22.25@24.50
Steers, good	...	21.50@23.75
Heifers, gd. & ch.	...	21.25@23.75
Cows, util. & com'l.	...	15.00@16.50
Cows, can. & cut.	...	12.75@15.00
Bulls, util. & com'l.	...	16.75@18.00
VEALERS:		
Good & choice	...	22.00@26.00
Calves, gd. & ch.	...	20.00@22.00
BARROWS & GILTS:		
U.S. No. 1,	220/240	17.25@17.35
U.S. No. 3,	220/240	none qtd.
U.S. No. 3,	240/270	none qtd.
U.S. No. 3,	270/300	none qtd.
U.S. No. 3,	270/300	none qtd.
U.S. No. 1-2,	180/200	16.50@17.00
U.S. No. 1-2,	200/220	17.00@17.35
U.S. No. 1-2,	220/240	17.00@17.35
U.S. No. 2-3,	200/220	16.75@17.00
U.S. No. 2-3,	220/240	16.75@17.00
U.S. No. 2-3,	240/270	16.75@17.00
U.S. No. 1-3,	180/200	16.25@16.75
U.S. No. 1-3,	200/220	16.75@17.25
U.S. No. 1-3,	220/240	17.00@17.50
U.S. No. 1-3,	240/270	17.00@17.50
SOWS, U.S. No. 1-3:		
270/330 lbs.	...	16.50@17.00
330/400 lbs.	...	15.75@16.75
400/550 lbs.	...	15.00@16.50
LAMBS:		
Choice & prime	...	17.00@17.50
Good & choice	...	16.00@17.00

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, Oct. 3 were as follows:

CATTLE:		Cwt.
Steers, gd. & ch.	...	\$23.00@24.50
Steers, std. & gd.	...	22.00@23.00
Heifers, good	...	22.00@22.90
Cows, utility	...	13.50@15.00
Cows, can. & cut.	...	12.00@14.00
Bulls, util. & com'l.	...	18.00@19.25
VEALERS:		
Choice	...	32.00@33.00
Good & choice	...	27.00@32.00
Calves, gd. & ch.	...	20.00@23.00
BARROWS & GILTS:		
U.S. No. 1-2,	200/240	18.25
U.S. No. 1-3,	200/240	18.00@18.25
U.S. No. 2-3,	200/240	17.75@18.00
U.S. No. 1-3,	180/200	17.50@18.00
SOWS, U.S. No. 2-3:		
300/450 lbs.	...	15.50@16.50
450/650 lbs.	...	15.00@15.50
LAMBS:		
Choice & prime	...	17.50@19.50
Good & choice	...	15.00@17.50

WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended September 30, 1961 (totals compared) as reported by the U. S. Department of Agriculture:

City or area	Cattle	Calves	Hogs	Sheep
Boston, New York ¹	11,732	11,922	48,418	25,600
Baltimore, Philadelphia	9,579	2,443	32,811	9,325
Cincinnati, Cleveland				
Detroit, Indianapolis	21,387	1,623	117,926	6,970
Chicago area	15,825	6,702	40,961	5,307
St. Paul-Wis. areas ²	31,348	20,634	110,413	28,007
St. Louis area ³	12,638	2,172	78,480	5,524
Sioux City-So. Dak. area ⁴	32,693		101,548	12,000
Omaha area ⁵	42,250	108	88,982	17,007
Kansas City	16,206		33,278	
Iowa-So. Minnesota ⁶	35,855	10,155	292,400	40,363
Louisville, Evansville,				
Nashville, Memphis	7,972	4,763	50,794	
Georgia-Florida-Alabama area ⁷	11,010	5,096	23,963	
St. Joseph, Wichita, Okla. City	20,924	1,173	43,475	8,027
Ft. Worth, Dallas, San Antonio	12,858	5,347	16,901	33,923
Denver, Ogden, Salt Lake City	25,350	170	14,282	69,516
Los Angeles, San Fran. areas ⁸	25,394	853	28,420	31,700
Portland, Seattle, Spokane	9,174	274	19,833	8,910
GRAND TOTALS	342,195	73,435	1,142,864	204,637
TOTALS SAME WEEK 1960	344,533	88,557	1,079,578	238,115

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison and Watertown, S. Dak. ⁵Spencer, Denison and Hoppers, Iowa. ⁶Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. ⁷Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁸Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Augusta, Moultrie and Thomasville, Ga., Barrow, Hialeah, Jacksonville, Ocala and Quincy, Fla. ⁹Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended Sept. 23, compared with same week in 1960, as reported to the PROVISIONER by the Canada Department of Agriculture:

	GOOD STEERS		VEAL CALVES		HOGS		LAMBS	
	1960	1961	1960	1961	1960	1961	1960	1961
Calgary	\$21.20	\$21.45	\$20.00	\$22.90	\$24.10	\$25.70	\$16.75	\$18.05
Lethbridge	20.80	21.70	20.25	22.10	24.04	26.03	16.45	18.10
Edmonton	21.30	21.25	23.50	24.25	24.05	25.40	17.25	18.30
Regina	21.00	21.50	23.25	23.75	25.00	25.05	16.50	18.00
Moose Jaw	21.40	21.25	19.25	22.25	24.75	24.85	16.25	17.25
Saskatoon	21.20	21.50	24.00	24.00	25.95	25.85	17.10	18.10
Pr. Albert	21.30	21.40	23.50	22.00	23.50	24.30	16.50	17.50
Winnipeg	22.22	22.31	30.49	28.77	25.66	25.66	17.62	18.00
Toronto	23.50	23.50	31.00	30.00	27.33	28.78	20.00	18.85
Montreal	23.30	22.95	27.00	29.75	27.80	28.43	19.35	19.40

SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga., Dothan, Ala., and Jacksonville, Fla., week ended Sept. 30:

	Cattle and Calves	Hogs
Week ended Sept. 30 (estimated)	3,575	15,300
Week previous (six days)	3,279	15,300
Corresponding week last year	3,692	21,810

CANADIAN KILL

Inspected slaughter of livestock in Canada, week ended Sept. 23, compared:

	Week ended Sept. 23	Same week 1960
CATTLE		
Western Canada	25,433	22,553
Eastern Canada	20,088	20,019
Totals	45,521	42,572
HOGS		
Western Canada	50,255	41,540
Eastern Canada	61,372	64,525
Totals	111,627	106,065
All hog carcasses graded		
	123,496	118,809
SHEEP		
Western Canada	11,612	9,311
Eastern Canada	13,767	17,078
Totals	25,379	26,389

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Sept. 29:

	Cattle	Calves	Hogs	Sheep
Los. Ang.	3,750	400	525	40
Stockton	1,775	450	800	300
N. P'tland	2,700	525	1,700	3,900

LIVESTOCK RECEIPTS

Receipts at

The Meat Trail...

JOB

GEORGE L. ABRAHAM has been appointed manager of the market research department of The Cudahy Packing Co., Omaha, according to an announcement by Dr. WILLIAM J. SHANNON, vice president of Cudahy's marketing division. Abraham goes to Cudahy from the Omaha economic research firm of John J. Madigan Associates, which he joined upon graduating from the University of Missouri in 1950.



G. L. ABRAHAM

The Meat Inspection Division, U.S. Department of Agriculture, has announced the transfer and promotion of Dr. ELDRED E. KERR to the position of assistant inspector in charge at the Los Angeles station. Dr. Kerr joined the MID in 1958 at Spokane, Wash., and has since held a supervisory position at Billings, Mont., where he remained until his recent transfer to Los Angeles. He received the degree of doctor of veterinary medicine in 1949 from Washington State University.



DR. KERR

WOODROW W. BAILEY has been named acting general manager of Houston Packing Co., Houston, Tex. Bailey formerly taught meat technology at Texas A & M College.

JAMES C. HOUSTON has been appointed head of the personnel division at the Rochelle, Ill., plant of Swift & Company, which is now under construction. In his new position, Houston will be conducting interviews with persons seeking employment at the Rochelle plant. He started with Swift in 1956 at Jersey City, N. J., and most recently has been in the superintendent's office at Swift's plant in Wilson, N.C.

D. T. BROWN has been elected to the board of directors of Swift Canadian Co., Ltd., Toronto, announced Swift Canadian president P. L. AYERS. Brown, a veteran of 41 years' service with the Toronto firm, will continue in his position as manager of the firm's Edmonton plant.

Patrick Cudahy, Inc., Cudahy Wis., has announced the promotion of ANTHONY UBL to the position of assistant general sales manager. Ubl, who joined the firm in 1953 as a route salesman, was named metropolitan sales manager last February and had responsibility for sales and sales personnel in Milwaukee, Chicago, Detroit and Rock Island-Moline area. In his new position, Ubl will assist JOHN J. HURT, who is the Cudahy general sales manager.



A. UBL

PLANTS

Herman Alpert & Co., New Haven, Conn., held open house at its new federally inspected meat processing plant on October 8. Guests were served cocktails and a buffet luncheon.

Construction has been completed on the new plant of Freeman & Foster, San Bernardino, Cal., meat



AFFIXING signature to order for a NCR 315 computer system is John F. Krey II (left), president of Krey Packing Co., St. Louis. System will be used to compute blending formulas for mixed meat products and process customer orders, payroll and other accounting procedures. Looking on is Owen B. Garner, vice president, National Cash Register Co., Dayton, O.

packer. The new building is of concrete and steel construction and contains about 25,000 sq. ft. of floor space. The plant, now in operation, recently had its grand opening, which included food demonstrations for the public, according to sales manager BERNARD L. LIEBERMAN.

Sale of the former plant of the now-inoperative Montes Packing Co., El Paso, Tex., to Pass City Packing Co., also of El Paso, was completed recently with the filing of a deed showing \$250,000 as the purchase price. Pass City has been operating the plant under an option to buy the land, approximately four acres, which was exercised with the signing of the deed. JACK D. CHAUVEY is president of Pass City Packing Co.

Orvis & Clinger, Inc., Stockton, Cal., is shutting down operations, according to J. VICTOR COOPER, general manager. The firm's meat packing plant and surrounding 56 acres are up for sale. The company was started 35 years ago by Dr. C. B. ORVIS and W. F. CLINGER.

Crown Meat & Provision Co., Inc., has announced that it will begin construction soon of a 24,800-sq. ft. aluminum office and warehouse building at NE Hoover and Spring sts. in Minneapolis. The building, designed by the firm's officers—NATE CISARSKY, president; JACK P. KIRSCHBAUM, vice president, and SHERMAN GARFIN, secretary-treasurer—will contain a freezer with a capacity of



GRAND champion steer of 1961 Joplin Junior Beef Show, held recently at Joplin, Mo., is shown with proud owner Gary Boyd (right) of Miami, Okla., and Phil James, food manager, Mickey Mantle's Holiday Inn Motel, Joplin, which purchased the 945-lb. steer for \$921.38.

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RECEIPTS
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OBER 7

400,000 lbs. of meat, a room for fast freezing steaks and holding coolers capable of storing 2,500 beef ribs, 2,500 beef loins and 100 beef carcasses, the announcement said.

DEATHS

HARVEY E. COLLIER, 48, office manager at the Jackson, Miss., plant of Swift & Company, Chicago, passed away. Survivors include his widow, LULA MAE, and two children.

PETER S. CACCIATORE, 58, president of Empire Packing Co., Rockford, Ill., meat wholesaler, passed away September 22. He had been in the meat business in Rockford for the past 40 years. He is survived by his widow, MINNIE, two sons and a daughter.

TRAILMARKS

Newly-elected officers of the Indiana Retail Grocers and Meat Dealers Association are: president, JAMES M. WALLACE, Indianapolis; vice president, AUBREY RYALS, Evansville; treasurer, EARL A. HOPPING, Indianapolis, and secretary, HARVEY C. HAGELSKAMP of Indianapolis.

ROBERT E. PETERS of Peters Meat Products, Inc., Eau Claire, Wis., has been named to the board of directors of Naegele Advertising Companies, Inc., Minneapolis.

More than \$320,000 in \$2 bills was paid to Oklahoma City employees of Wilson & Co., Inc., for the October 6 payroll to mark the firm's 50th year of operations in that city. Oklahoma Gov. J. HOWARD EDMONDSON proclaimed the week of October 1-7 as "Wilson Week" in honor of the anniversary celebration.

A critical evaluation of the various techniques currently available for curing green hides will be presented by a team of scientists under the direction of Dr. FRED O'FLAHERTY, director, department of basic science in tanning, at the opening session of the Tanners' Council of America meeting, Wednesday, October 25, at the Edgewater Beach Hotel, Chicago.

ABE COOPER, president of B. S. Pincus Co., Philadelphia sausage manufacturer, was named recipient of the 1961 People-to-People Award of the Philadelphia branch of the Zionist Organization of America.

Spencer Packing Co., Spencer, Ia., purchased the grand champion steer of the Clay County Fair from 11-year old KATHY AHRENDSEN of Audubon, Ia., for \$1.41 per pound.

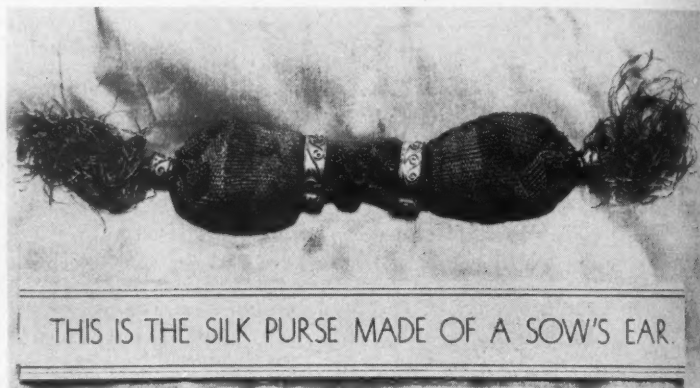
LOUIS E. WAXMAN, president of Colonial Beef Co., Philadelphia, will

Sows' Ears Go Under Glass

*From a bird, the egg;
From a cow, some milk;
Beer is from the keg,
But from the sow, some silk?*
D.O'C

ONE of science's historical treasures, the famous silk purse made from a sow's ear, has been presented to the Smithsonian Institution and will go on permanent display in Washington, D. C. RAYMOND STEVENS, president of Arthur D. Little, Inc., Cambridge, Mass., industrial research firm which made the purse 40 years ago, presented it to Dr. LEONARD CARMICHAEL, secretary of the Smithsonian Institution, on the occasion of his company's 75th anniversary.

The 40-year-old silk purse from a sow's ear had its origin in the meat packing plant and research laboratory of Wilson & Co., Inc., Chicago. Wilson was called upon by the industrial research firm to furnish not one sow's ear, but 100 lbs. of ears, with an affidavit that they were, as represented, the ears of departed sows. From the raw



material of these identical ears, Wilson was commissioned to undertake the extraction of glue in its research laboratory. After the raw material had been reduced to glue, the Arthur D. Little, Inc., research laboratories produced the silken fibers by dispersing the glue in a solution containing acetone and chrome alum, filtering it under pressure and then extruding it through 16 tiny perforations into a formaldehyde and acetone mixture. The resulting filaments were given a glycerine bath and woven into cloth on a hand loom. The finished purse is of the kind carried by high-born ladies in medieval days, with a pouch for gold coins at one end and silver coins at the other.

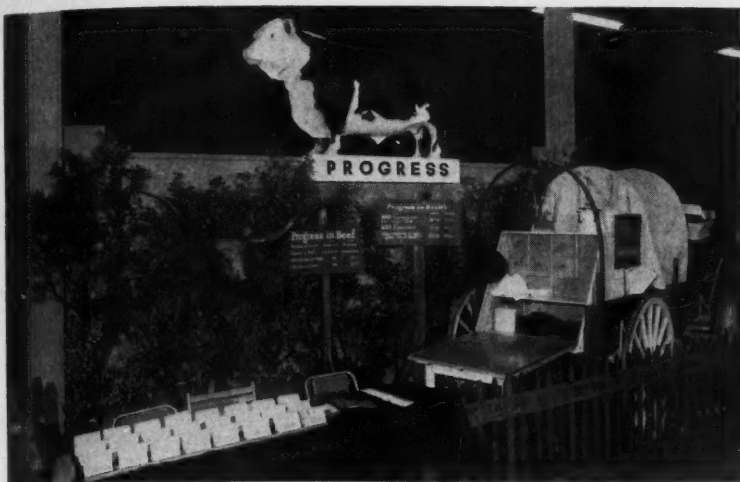
In making the presentation of the silk purse to the Smithsonian Institution, the donor said, "Dr. ARTHUR D. LITTLE, founder of our firm, disproved the old saying that 'you can't make a silk purse out of a sow's ear' in order to dramatize the fact that industrial research can do the impossible. Today, research does the impossible all the time, and does it quickly."

be a featured speaker during the October 16-17 meeting of the Central Pennsylvania School Dietitians in Harrisburg. Waxman will speak to the group on the make-up and preparation of portion control meats and the manner in which such meats can be used to fulfill the requirements of price and protein content which are demanded by the school systems.

The 1961 Waterloo Meat Animal Show will take place October 17-20 at the National Dairy Cattle Congress Grounds in Waterloo, Ia. For

the second consecutive year, there will be carcass classes in the swine, sheep and beef divisions in addition to junior and adult on-foot classes.

The Georgia Independent Meat Packers Association has awarded two \$300 scholarships to the food technology department at the University of Georgia and a third scholarship, also worth \$300, was presented to the department in the name of Redfern Sausage Co. of Atlanta at GIMPA's semi-annual meeting held recently at the school's food technology center. About 80



PROGRESS of beef made in last 30 years was theme of exhibit sponsored jointly by California Beef Council and California Cow Belles at California State Fair. Theme was depicted by contrasting present-day steer with Texas Longhorn of years past. Cow Belles distributed more than 200,000 recipes and pamphlets on beef progress to people who visited attractive booth.

meat packers attended the meeting and heard PAUL ZILMAN of the American Meat Institute's livestock division report on the activities of the newly-established National Farmer Organization and Dr. ROBERT SAFFLE, associate professor of food technology at the University of

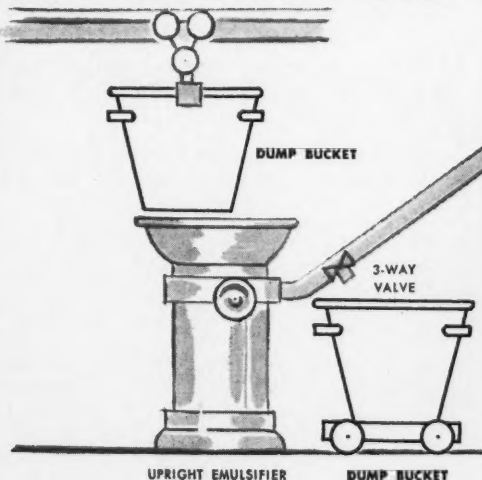
Georgia, outline plans for a GIMPA short course. The proposed area of study would include: merit hog buying, linear programming, color, rapid methods for fat and moisture analysis, microbiology of meats, methods of determining total bacterial counts, by-products, new machinery, rec-

ords and accounting, curing, thermal processing of canned meats, packaging and rendering and antioxidants.

The state of New York has granted charters of incorporation to the following industry firms: Rothstein's Foods, Inc., Brooklyn; Adolph Rothbart Co., Inc., Flushing; Hudson Rendering Corp., Poughkeepsie, and OK Provision Co., Newark Valley.

The state of Kansas has granted a charter of incorporation to Concordia Packing Co., Concordia, Kan., authorizing capitalization of \$50,000. The company previously was known as Gallagher Packing Co.

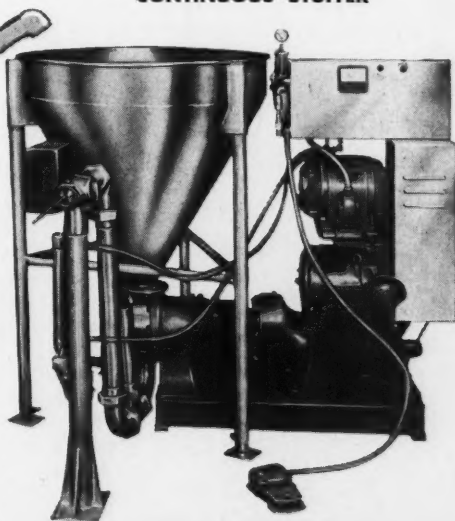
The stockholders of the Frito Co. of Dallas and of H. W. Lay & Co. of Atlanta, Ga., approved at separate meetings the merger of the two companies into Frito-Lay, Inc., with national headquarters in Dallas, and elected a new board of 13 directors, all of whom had previously been on the board of either Frito or Lay. Last May, Frito, through an exchange of stock, merged with Austex Foods, Inc., of Austin, Tex., which is now known as the Austex Foods division of Frito. Frito has 23 plants in the United States and Canada; its chief products are corn chips, potato chips, canned chili, barbecued beef, liver dip and other specialty foods.



ST. JOHN No. 2015
CONTINUOUS STUFFER

Save On Labor Too!

In addition to increasing production, the St. John Continuous Stuffer will cut your labor costs. Simply attach a pipe and 3-way valve to your emulsifier and divert flow directly into the Stuffer or into a dump bucket for use on another machine. With this setup, there is no labor needed to load the stuffer. Write for further details and other layout suggestions to speed your job.



ST. JOHN & CO.

5800 S. Dome Ave., Chicago 36, Illinois

Use of Ultrasonics in Freeze Drying is Studied

Rutgers University, New Brunswick, N.J., has signed a contract with Electronic Assistance Corp. of Red Bank (N.J.) for a two-year study of the use of ultrasonic energy—sound waves above the range of human hearing—in the freeze drying of foods for long-time preservation.

Dr. Mason W. Gross, president of the university, announced that the research would be conducted in the food science department of the College of Agriculture under the direction of Dr. G. Robert Di Marco.

"While the technique has already been fully proved technically, its commercial use has been limited by the fact that the process is expensive and the quality of resulting foods, in some cases, can be improved," Dr. Di Marco said.

"Under this contract, we shall try to develop more fundamental knowledge about foods and their structure, as well as the effect of ultrasonic energy upon them."

Besides financing the study, Electronic Assistance Corp. will provide the ultrasonic equipment needed to carry it out. Robert Edwards, EAC president, reported that the firm's

total investment in the study will be approximately \$50,000.

Edwards observed that the success achieved by a few firms in freeze drying (beef, pork, chicken and other foods) had already opened new vistas of food marketing.

Dehydrated and reduced in weight, these foods can be 1) displayed by merchants in minimum, unrefrigerated shelf space, 2) stored for many months without costly refrigeration and 3) shipped long distances at a fraction of the cost of bulkier, heavier products, he noted.

"Why, a ½-lb. steak weighs only 4 oz. after it's freeze-dried," Edwards pointed out. "A housewife can store a month's supply of most any of these foods in one corner of an open pantry shelf, and a storekeeper can sell them without having to worry about providing costly refrigerated display boxes and allotting a section of his store for them. He can display them just as he displays his coffee now."

Edwards said the central problem faced by those in the food industry who would use this technique is that of speeding up the drying rate and added that he hoped the research with ultrasonic energy would aid in solving this problem.

Promotion Will Stress Proteins in Sausage

The high-protein benefits of sausage will be emphasized in the fall advertising campaign of Visking Co., division of Union Carbide Corp., Chicago, through consumer advertisements in two women's magazines.

"Count on Cold Cuts for Proteins," proclaim the ads, which will be featured in the November issues of *Women's Day* and *Everywoman's Family Circle* magazines. The four-color, 2/3-page ads will contain a number of recipes using high-protein meats, including frankfurters, bologna, liver sausage and salami.

Chain stores and supermarket retailers are expected to tie in with the promotion by providing their customers with additional recipes for the meats and sausage. Compiled by Visking, the recipes are printed 10 to a sheet on pads of 25 sheets. They may be affixed to the price rail above the meat counter so customers can tear them off.

The promotion also will be featured in trade paper ads, which will offer retailers the recipe pads, cards using food illustrations from the consumer ads and colorful banners for in-store merchandising.

At No Extra Cost!

Aristocrat Series cold storage doors offer 4 real advantages!



1. Chase Metal-Edging around entire door perimeter and Heavy Duty Door Offset eliminates veneer breakage and provides a stronger longer lasting door.
2. Chase Twinlocks are adjustable 3 ways:
 - A. Base is slotted for in-out adjustment
 - B. Strike Plate locks in serrated base for up-down adjustment
 - C. Outside Opener levers against spiral strike to give quick, easy adjustments.
3. Chase Adjustomatic Hinges can be set and locked in their base at any offset. Best of all the Adjustomatic remains adjustable year after year.
4. Each Chase Hinge is attached to the door with 2 U Bolts applied from the back of the frame. They eliminate the use of carriage bolts. U Bolts can NEVER turn or work loose.

All Aristocrat Doors can be fully metal clad, galvanized or stainless steel.

Write for free catalog or brochure

Chase Industries, Inc.

630 READING ROAD
CINCINNATI, 15 (READING), OHIO

Rath Contract on 'Pattern'; Retirement Pay Boosted

A new three-year contract agreement between The Rath Packing Co. and Local 46 of the United Packinghouse Workers of America has been ratified by members of the local. It provides for increased hourly rates of 7¢ effective September 4, 1961, 1¢ of which is to be applied against future cost of living increases; 6¢ more in September, 1962, and 6¢ in September, 1963.

The agreement, which is similar to those signed by other major packers, contains a provision for increasing the differential between job classifications from 4 to 4½¢. Other major provisions are:

Present retirement benefits of \$2 a month for each year of service will be increased to \$2.50 a month for each year of service. Increased pension benefits are provided for persons taking early retirement because of plant or departmental closure. Three weeks vacation is earned after 10 years' service instead of 12 years; four weeks at the end of 20 years' service, instead of 25 years, and effective 1963, five weeks after 30 years of service.

The contract also calls for up to three days of funeral leave with pay when deaths occur in the immediate family; improvement in

hospital, medical and surgical insurance programs; increased separation pay benefits; continuation of periodic cost of living adjustments, and an increase in knife sharpening and clothing allowances.

Matilda Waltzers Deride U. S. Taste for Exotic

International tension may well rise over the poem by William Poynter which appeared in a recent issue of the *Australian Meat Trade Digest*:

HUNGRY YANKEES

Well, I'll go a hoppin',
Said old man kangaroo,
They're going to tie us down, sport,
And cook us up for stew.
Some hunt us just for tails, sport,
Some hunt us for our skins,
But the Yanks say, "Slay the blighters,
And bung 'em all in tins."
What a hungry lot, sport,
These Yanks and eating ways,
They gobble up the bunnies,
Our tuna, prawns and crays.
None of us are safe, sport,
Galah or cockatoo,
They're out to clean us up, sport,
Then start upon the zoo.
I hope they strike yon lion, sport,
Who did on Albert feed,
He'd give 'em indigestion,
And satisfy their greed.

USDA Considering Revision of P&S Act Regulations

Consideration is being given as to whether amendments or revisions should be made in the regulations under the Packers and Stockyards Act in view of the changes in current marketing conditions and the 1958 amendment to the Act, according to an announcement by C. H. Girard, director of the Packers and Stockyards Division, which was published last week in the *Federal Register*. Specifically, the regulations under consideration are Sections 201.10 to 201.13 inclusive, concerning registrations and Sections 201.29 to 201.34 inclusive, concerning market agency and dealer bonds (9 CFR 201.10-201.13, 201.29-201.34). The sections of the regulations to which amendments will be considered now require meat packers to register their salaried buyers but no bond is required. A number of proposals to require packer buyers to be bonded have been defeated.

The notice states that anyone wishing to suggest amendments to the regulations may do so within 45 days. After that, depending on the response, a further notice setting forth proposed amendments may be published by the U. S. Department of Agriculture.

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5000 lbs. of HOT DOGS
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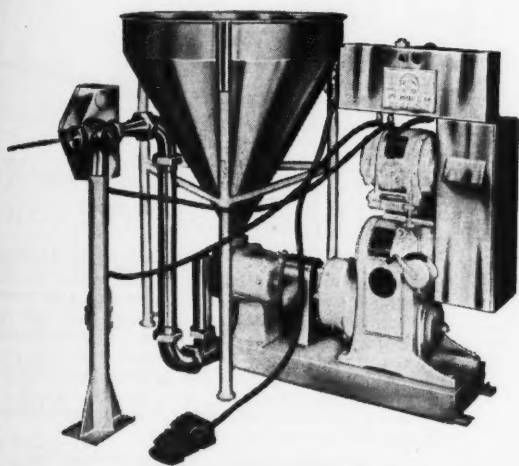
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TOBER 7

Non-Meat Sections of National Safety Congress Also Will Help the Safety-Conscious Packer in His Program

While the meat packing section of the National Safety Council will "zero in" during the National Safety Congress of October 16 to 21 on safety problems specific to the meat industry, other section meetings at the Congress may be of interest to meat packers (see PROVISIONER of September 16 for the meat packing program details).

As a distributor of perishables, the meat industry constitutes probably the largest single industrial user of motor vehicles. While current employment conditions and costs demand careful selection of a new employe for any job, choice of a vehicle operator is extra critical. As E. J. Emond, director of automotive safety, Armour and Company, showed in a famous case study, the cost of any vehicular accident is substantial. Thus one accident with an apparent cost of \$200, actually carried a penalty of \$5,611.16. Driver selection is the first and key step in safe fleet operation.

How to select a driver will be the theme for the commercial vehicles section at the LaSalle Hotel on October 17. Thomas N. J. Jenkins,

Executive Analysis Corp., New York, will describe a new driver selection device that predicts possible accident repeaters. Dr. Seward Miller, director of the Institute of Industrial Health, University of Michigan, will tell how to evaluate drivers' physical requirements and factors that affect them. How to improve driver performance through proper visual habits will be discussed by Harold L. Smith, driver trainer of Harold Smith & Associates, Los Angeles. Since backup accidents are by far the most frequent type, this address should be of interest to all meat industry fleet operators.

Additional information on driver training will be available through award-winning safety films to be shown at the Conrad Hilton on Wednesday evening, October 18. These films will include: Part 1 of the "Driver Education Series" by the Ford Motor Co, Part 3 of the "Expert Driving Series" by the National Safety Council, and "To See Ourselves" by the Aetna Casualty & Surety Co. The latter portrays an average motorist who thinks the other driver is always wrong.

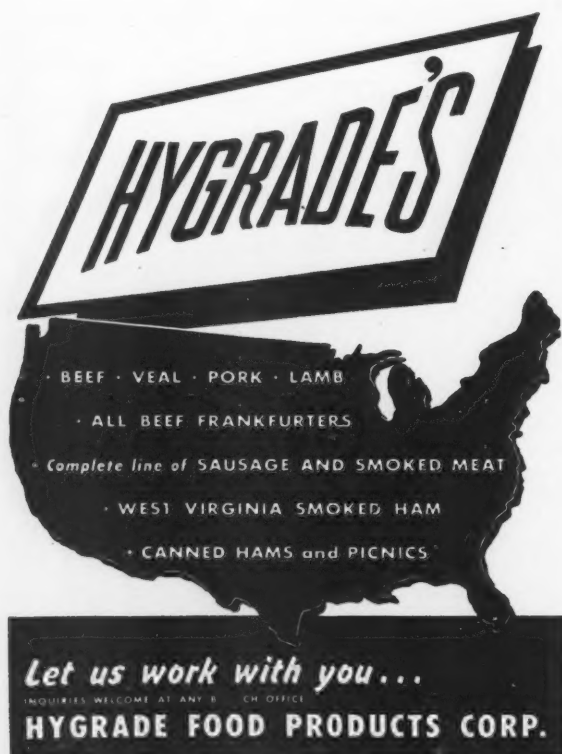
At times management is con-

fronted with the problem of obtaining compliance with safety rules, such as wearing mesh gloves or hard hats. This subject will be reviewed at a meeting on Tuesday morning, October 17, at the Conrad Hilton. Techniques for winning and maintaining respect for company rules will be detailed by James Van Namee, administrator, accident prevention services, Westinghouse Electric Corp. The sensitive problem of discipline for incidents where safety rules have been violated will be treated by Stan Riddle, senior safety engineer, Ford Motor Co., Brook Park, Ohio. There should be much information on procedures that will help make a safety program work smoothly in the meat plant.

USDA Bought Another Lot of Canned Meat, Lard Last Week

Purchase of 5,947,500 lbs. more of canned chopped mixed meats for distribution to needy families was announced late last week by the U.S. Department of Agriculture. Total cost of the purchases was \$2,433,000 at prices ranging from 40.66¢ to 41.18¢ per lb.

USDA also bought 3,408,000 lbs. more of lard last week at prices ranging from 11.13¢ to 11.34¢ per lb.



HYGRADE'S

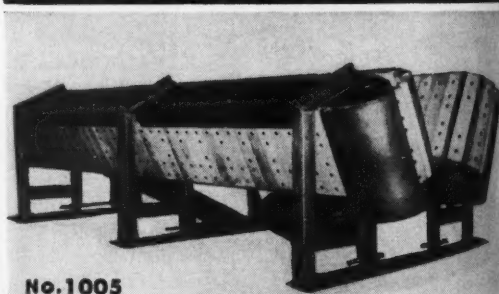
- BEEF • VEAL • PORK • LAMB
- ALL BEEF FRANKFURTERS
- Complete line of SAUSAGE AND SMOKED MEAT
- WEST VIRGINIA SMOKED HAM
- CANNED HAMS and PICNICS

Let us work with you...

HYGRADE FOOD PRODUCTS CORP.

EXECUTIVE OFFICE: 2811 Michigan Ave., Detroit 16

KILL TO 600 HOGS PER HOUR WITH SUBSTANTIAL SAVINGS



No. 1005

BOSS HOG RESTRAINING CONVEYOR

This unit is a "V" shaped restraining conveyor which supports the hogs in a quiescent upright position for application of the stunning instrument. The conveyors form a self-contained unit and are equipped with individual drives and individual motors and starter. In operation, the hogs are chuted (not shown) to the Restraining Conveyor unit. At this point the hog loses its footing and the wand may be easily applied. This unit offers proven savings at a modest investment.

Ask for detailed literature on the Boss Restraining Conveyor, Boss Cradle Restrainer and Boss Electric Stunner.

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CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$5.00; additional words, 20c each. "Position Wanted," special rate; minimum 20 words, \$3.50; additional words, 20c each.

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810 Frelinghuysen Ave.,
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LOIN PAPER

Treated wet superior EXCELLENT QUALITY wrapper for fresh pork cuts at LOW LOW PRICES. Please send for samples and prices or call collect.

BORAX PAPER PRODUCTS CO.
350 East 182nd Street
New York 57, New York
WEllington 3-1188

WILL ACT AS A DISTRIBUTOR: To the meat packing industry for companies that require coverage on the east coast. Ten years' experience in selling to meat packers. Write CHERY'S MEAT PACKERS SERVICE, P. O. Box 151, Montgomeryville, Pennsylvania. Phone ULysies 5-2834

OVER 200: Canned or non-canned central European meat products available for license. Some are world accepted items. All are adjusted to mass production. FS-465, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

INFORMATION WANTED: New and used equipment to slice, cure, cook (deep fat & infra red) and package bacon. Also reclaim fat. Send brochures, catalogues with pricing and delivery information to P. O. Box 8216, Chicago 80, Ill.

YOU WANT TO SELL NEW YORK

And have products that can be sold to frozen food wholesalers, leading chains, provision and meat wholesalers and jobbers. W-460, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

WE WANT TO SERVE YOU WITH:

Sales and service on Friction smoke generators and air-conditioned smokehouses
The amazing new epoxy resin products
Stainless steel specialties, hooks, etc.
Bake machinery to your design
Please contact us — GREGG INDUSTRIES
763 S. Wayne Place, Wheeling, Ill.

SHEBOYGAN'S FINEST SAUSAGE

MANUFACTURER WANTS JOBBERS: And distributors for a No. 1 Federally inspected SUMMER SAUSAGE with old world flavor. Will keep indefinitely without spoiling. Presently being sold in eighteen states.

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PHONE Canal 6-2929

NEW—USED—REBUILT
MACHINERY FOR MEAT PACKERS—
RENDERERS—SAUSAGE PROCESSORS
and ALLIED FOOD INDUSTRIES

ANDERSON EXPELLERS

All Models, Rebuilt, Guaranteed

We Lease Expellers
PITTOCK & ASSOCIATES, Glen Riddle, Penn.

FOR SALE: One stainless steel ham pumping scale, good condition. \$100. One Model 400 Whizard electric bone trimmer Like new, \$250 One Harrington lard measuring filling machine, two outlets. Good condition, \$250. One stainless steel Jordan process cooker fully equipped. Capacity two cages 44" each. Excellent condition, \$2500.
BERKS PACKING CO., 307 Bingham Street, Reading, Pennsylvania

CONVEYOR BED CHOPPER FOR CONTINUOUS PRODUCTION. 2 1/4-ton capacity. Reasonably priced. THE C. SCHMIDT COMPANY, 1712 John Street, Cincinnati 14, Ohio.

FLOOR DEMONSTRATOR—"INSTANT ICE" flake ice machine. Capacity up to 720 lbs—pure dry—hard ice flakes every 24 hours. Available with or without storage bin. FS-421, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: 2 used Boss spring return carcass dropping hoists. Good condition. Available immediately. \$200.00 each. FS-457, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: Approximately 50 pieces in 10 ft. lengths or 12" wide Rapi-stan steel gravity wheel conveyor. \$10.00 per length. Good condition. Available immediately. FS-458, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BOILERS: High pressure, new and used, purchased, sold or rented. All sizes, all pressures. Write for free catalog. INDECK POWER EQUIPMENT CO., 9750 N. Skokie Boulevard, Skokie, Ill.

EQUIPMENT WANTED

HAM PRESS

EQUIPPED: With small can change parts, including collars for 212 - 304 - 308 cans. PREMIER PACKING COMPANY, Inc., 1240 Columbus Ave., Boston 20, Mass.

WANTED: 7 1/2 x 7 1/2 ammonia compressor, with or without motor. 300 stainless steel hog gambles, paunch truck with stainless steel tray. EW-441, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Model L-200-DA 150—200 lbs capacity Leland Mixer. DOSKOCIL FROZEN FOOD LOCKER, 1310 East First, Pratt, Kansas

BARLIANT'S WEEKLY SPECIALS

Current General Offerings

3512—STUFFERS: (2) Randall 500# cap., w/air piping & valves. Nickle linedea. \$1,150.00
3410—STUFFER: Buffalo 500# cap.\$1,250.00
3513—TANKS: (4) stainless steel, 74" x 45" x 28" deep, w/galv. stands & 2" gate valves ea. \$375.00
3514—HASHER—WASHER: Anco 21" x 30" dia. w/entrail & peck type cutter Bids requested
3475—BACON SKINNERS: (2) Townsend #52-A, w/mdl. #59 Turnover attachmentea. \$1,500.00
3487—RUMP BONE & CARCASS SPLITTER: Best & Donovan, 3 HP. like new\$575.00
3506—BAND SAW: Biro mdl. #33, 1 1/2 HP. w/stainless steel top table\$375.00
3477—BEEF HEAD SPLITTER: Boss, 5 HP.\$1,250.00
3478—Calf HEAD SPLITTER: Boss, 2 HP.\$850.00
3424—GRINDER: Anco mdl. 766A, St. Louis bowl, 50 HP. mtr., good cond.\$1,750.00
3417—PORK-CUT SKINNERS: (3) Townsend #27, reconditionedea. \$450.00
3400—BAND SAW: Jones-Superior #54, stainless steel moving top table, 5 HP. mtr.\$850.00
3411—CASING APPLIERS: (2) Buffaloea. \$175.00
3468—DIANA DICER: mdl. 9\$1,050.00
3490—TRACK SCALE: Toledo mdl. #2250, 800# cap., 500# x 1/4" dial, 100# tare, 200# capacity beams, 4" rail, rebuilt\$750.00
3491—TRACK SCALE: Toledo "One-Spot", 1000# x 1 1/2" dial, 200# tare beams, 400# cap. beams, 4" rail, Factory #701-0-015, rebuilt\$750.00
3462—SLICER: U. S. HD. #3, with stainless steel conveyor\$2,000.00
3099—PAK-ICER: Viller 3 1/2 ton, complete, stainless steel lined compartment, good operating condition\$1,050.00
2916—FROZEN MEAT CUTTER: Weber mdl. HB-922, 5 HP. 3/4" to 1 1/2" thick cut & adj. Hopper, stainless steel knife\$2,250.00
2961—BAND SAW: Jim Vaughan mdl. K, with motor & starter\$325.00
2985—LOAF MOLDS: Globe Hoy #66-S, stainless steel, 10" x 4 1/2" x 4 1/2", w/coversea. \$6.00
3074—SLICER: U.S. mdl. 170-G, 1/4 HP.\$750.00
3495—SALT SCOOPS: (4) stainless steel, 2-wheel, similar 2-wheel warehouse trucksea. \$45.00
3271—SEWING MACHINES: (2) Union, style #14500 F & #70400-E, 1/2 HP. motorea. \$75.00
3301—STUNNING UNIT: Boss mdl. 1004, w/piston type applicator, like new, uncrated, never been used\$375.00
3498—STAINLESS STEEL TUBS: New (200) 21" O.D. x 13 1/2" deep, 2-4" drop handles, 46 ga. ea. \$30.00
3516—TEE-CEE PEELER: w/Shaker\$1,450.00
3517—STERILAMP FIXTURES: (27) Westinghouse Cat. #1371936-1182ea. \$9.00
3518—NECK WASHER: Anco\$200.00
3519—KETTLE: 100 gallon, stainless steel, jacketed\$375.00
3520—BOILER: Cyclotherm 30 HP., 150 PSI working pressure, 85 sq. ft. heating surface\$1,325.00
3521—HYDRAULIC PRESS: Globe 500 ton, w/Worthington electric pump\$4,500.00
3522—LUNCHEON LOAF MOLDS: (250) similar to Anco #765A, heavy duty, stainless steel, 4" x 4" x 2 1/2"ea. \$10.00
3523—HAM MOLDS: (50) Adelmann #0-2-S-E, stainless steel, with coversea. 10.50
3524—HAM MOLDS: (50) Adelmann #1-0-E, stainless steel, with coversea. \$10.50

Now in Stock—New B.A.I. STEEL LOCKERS, 15" wide, 18" deep, 60" high, with sloping top, seat brackets, 16" high leg, padlock attachment. single row-three wide per opening \$18.95, F.O.B. Chicago.

NOTE

All items subject to prior sale and confirmation
• New, Used & Rebuilt Equipment
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WRITE FOR FULL PARTICULARS

625 N. Kedzie Ave., Chicago 12, Ill.

Sacramento 2-3800

BARLIANT & CO.

CLASSIFIED ADVERTISING

[Continued from page 4]

POSITION WANTED

EXPERT SAUSAGE MAKER SUPERINTENDENT-MANAGER
COMPLETE KNOWLEDGE: Of formulations, quality control, costs, yields, standards and all plant operations. Capable of taking full responsibility. Age 49. 35 years' experience. W-435, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES MANAGER: Thoroughly experienced in all phases of meat packing industry. Young, aggressive, fully capable of organizing and directing sales force profitably. Excellent background in the meat packing business. Will be a valuable asset to progressive concern. Complete resume on request. W-427, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ASSISTANT PLANT MANAGER: Position wanted in progressive packing plant. Have experience in all departments including sales. Desire position with possibilities for further advancement. Presently employed by government inspected packer as plant superintendent. Age 35. W-445, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MR. EMPLOYER: Top graduates with livestock and excellent work backgrounds available for Chicago or elsewhere. No charge to you or student. Write: NATIONAL INSTITUTE OF MEAT PACKING, 426 Livestock Exchange Bldg., U.S. Yards, Chicago 9, Ill.

SAUSAGE MAKER: Wishes to take charge of sausage department in small or medium size plant. Over 20 years' experience. Prefer Florida or upstate New York. W-446, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

MAN FRIDAY: Lifetime practical experience, slaughter through final disposition. Locate anywhere. Would consider Latin American position. Anglo, speaks Spanish. W-447, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: Anglo. Vasta experiencia y practica en todas las operaciones. Desea posicion de progreso. Referencias, si requeridas. W-448, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERT: Southern sausage foreman. Age 48. Lifelong experience. Cost and quality conscious. Now employed in Florida. Immediate interview arranged. W-459, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HOG & CATTLE BUYER: Age 45. 20 years' experience buying and selling. Direct and terminal markets. 7 years' as head buyer. Available immediately. WALTER LABHART, 7826 W. Bottsford, Milwaukee 20, Wis. Phone Lincoln 1-4031.

CATTLE BUYER: Age 41. Married, 2 children. Experienced cattle producer. Will relocate any where in southwest or western region of U.S. W-449, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER - SUPERINTENDENT - CONSULTANT: Proven executive ability. Broad practical experience in all operations. Available now. W-297, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF MANAGER: Top notch, college education, excellent background and experience. Proven results in profit making operation. Will relocate. Must have 3 year contract and profit bonus. W-461, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

TOP SALARY: Will be paid to aggressive M. E. engineer. Must have knowledge and experience in packing house problems of refrigeration, steam and general maintenance. We are looking for a man able to boss and manage a maintenance crew efficiently. Large full time independent packer has splendid opportunity for right man. Apply to Box W-413, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HOG KILL & CUT SUPERVISOR: Wanted by Ohio packer. Ability to train on various jobs required. Write briefly in confidence to Box W-452, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SALESMAN SPICE & SEASONING Exceptional Income Opportunity

Progressive and rapidly expanding national top seasoning house seeks personable, aggressive salesman. Considerable travelling necessary. Territory covers New England States and New York State. Should preferably live in Boston or Providence. Must have practical knowledge of meat processing or butchers experience. Age to 45. Very liberal drawing account. Car furnished. Outstanding fringe program. Reply in detail, in confidence, and state income desired.

W-437, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

WORKING MAINTENANCE SUPERVISOR

Wanted by progressive Sausage Manufacturer in Michigan. Must have thorough knowledge of the following: Ammonia Refrigeration, electrical, steam boilers and to maintain sausage production and packaging machinery. A minimum of travel to 4 branches. Salary commensurate with ability. Qualified only write stating age, qualifications and references.

W-438, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

ASSISTANT PLANT ENGINEER

LEADING OHIO: Full line packer wants outstanding M.E. graduate who has several years' plant maintenance experience, including refrigeration maintenance. We want a man who can get results with a maintenance crew and solve problems that offer a challenge every day. To such a man we offer good compensation and moving expenses, plus an unusual promotion opportunity. Write briefly in confidence to Box W-369, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES AGENTS: Wanted to represent Barliant & Company. Must be equipped to handle complete line of new packinghouse machinery and equipment, featuring our Presto line of cutters, linkers and our newly acquired Globe B-H line, including Hoy ham and loaf molds, ham presses, trucks, handling equipment, etc. Write, giving full particulars, your coverage and experience
BARLIANT & CO.
625 N. Kedzie Ave., Chicago 12, Ill.

PORTION CONTROL SPECIALIST

LEADING: East coast hotel and restaurant meat supplier has opening for manager of portion-control department. Applicant must be capable to perform portion-control work and train people in an expanding operation. Salary will be commensurate with experience and performance. This well-established firm offers and excellent growth potential to the right man. Reply, giving full details to Box W-462, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Top notch sausage foreman with exceptional experience, to operate MID plant in southwest. Must be able to maintain high standard of quality in full line of sausage and luncheon meats manufacturing through packaging. In applying, give fullest details of experience, salary expected, etc. All replies will be treated in strictest confidence. W-463, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HOG KILLING FOREMAN: Southwestern MID inspected packer needs services of experienced hog killing foreman. Good opportunity for right man. Will treat applications in confidence. Age 25 to 50 preferred. W-464, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CHEMIST WANTED: GRADUATE CHEMIST desired. Capable of handling meat packing company work in the southeast. Would like to hear from men interested in eventually ending up in top supervisory positions in production work, which would promise a future. Would work directly under Management in laboratory work to start. Write, stating education, experience and salary wanted, to Box W-418, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

COMPTROLLER: Fine salary and opportunity for rapid advancement. Old independent meat packer and dog food canner with branch houses. State age, experience. Answers strictly confidential. W-450, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

REPRESENTATIVE WANTED

OUTSTANDING COMMISSION opportunities if you are personally acquainted with equipment buyers of Chain Store Meat Department. We manufacture Lenox Meat-Master hand saw blades and allied products. Several major chains make Lenox on repeat basis. You arrange test, we conduct and do selling with you. Once account set-up, minimum amount your time necessary. We will handle servicing and ship on request. Write W. H. Davis, American Saw & Mfg. Co., 69 Boylston St., Springfield 1, Mass.

PLANT WANTED

WANTED TO LEASE: Government inspected sausage and smoked meats plant Chicago area. Send replies to Box PW-429, THE NATIONAL PROVISIONER 15 W. Huron St., Chicago 10, Ill.

WANTED TO RENT: U.S. Inspected sausage kitchen in or near Chicago. Capacity 1500 pounds per day. PW-442, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANTS FOR SALE OR RENT

MEAT PACKING PLANT SAN FRANCISCO, CALIF.

MODERN: One-story plant, approx. 35,000 sq. ft. including 2 cold storage chambers, steam boiler, extensive floor drains, heavy power wiring, with large fenced adjoining yard area, spur track. Offered at \$300,000.

MILTON MEYER & CO.
Realtors, Exclusive Agent
39 Sutter Street
Telephone SUTTER 1-5100

CENTRAL FLORIDA

FOR SALE: Sausage kitchen, retail-wholesale. Fully equipped. Also 10 acres of land. FS-465, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FULLY EQUIPPED: Slaughtering and meat processing plant. 260 lockers, extensive freezer service, 5 room house, on 10 acre tract. Located in the heart of extensive farming and cattle raising. Grosses \$48,000 annually. Contact the KAUFFMAN AGENCY, 710 W. 4th St., Pueblo, Colorado.

FOR RENT OR SALE: Modern packinghouse. Call KOSHER PACKING CO., ROCKFORD, ILL. WOODLAND 3-5489

FOR RENT: Brick building, 6200 sq. ft. Large parking lot. Zoned M-2. Suitable for a variety of meat industry operations. FR-446, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

For Sale: In growing Florida community modern killing and processing meat plant. Reply to Box FS-460, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

COOLER SPACE FOR RENT

Centrally located, New York City, New Jersey area. Plant in New Jersey. Federally inspected. Modern establishment, ample loading and parking facilities. FR-456, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

FOR SALE OR LEASE: Federal inspected veal and lamb plant located in Detroit, Michigan, with a railroad siding. Capacity 11,000 per week. Good cooler and chill rooms. Large holding pens and loading dock facilities. Sufficient room for expansion and can easily be reconverted to cattle slaughter FS-453, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: Small packing plant. Inc. Holding all shares. A profitable operation. Have other business. FS-454, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

LOCKER PLANT: For sale. Established for 15 years. Excellent reputation and newly constructed slaughter house. Located in a Wisconsin community of 25,000. Widow wishes to dispose of business. Write Box FS-455, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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3,000 sq. ft.
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